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For four years, Frank Hinkey played on the Yale football team, and never once missed a single minute of play in a game. And for four straight years, Frank Hinkey was picked All-American—by none other than Walter Camp, the inventor of the All-American team!

However, the most incredible part of the story of this amazing "60-minute" football player—is not that he was probably the greatest end of all time—not that he was the only football player in history to be picked All-American for four straight years—and not that he played four years in every game without once taking time out. But that Frank Hinkey, who did all that, was just a little scrawny runt of a man, weighing less than 140 pounds, and suffering from tuberculosis, a dread disease which finally snuffed out his life after his days of gridiron glory were done.

You won't find many "no time out" players left in football today. Not so in the baking business. The battle for customers goes on day after day, all through the year. To stay in the game you've got to sell goods of the same top quality day after day, all through the year. To wise bakers that means using a flour they can count on to deliver the same uniform baking results every day, in any season, with no formula changes or costly schedule shifts . . . . a Commander-Larabee Flour! There is a precision-milled, Commander-Larabee Flour to suit just every baking need. Try it the next time you order flour . . . you'll like the results.

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Billion-Bushel Wheat Crop Forecast

ESTIMATE OF SPRING CROP HIKED 15 MILLION BUSHELS

Winter Wheat Estimate Unchanged by Crop Reporting Board; Corn Forecast Fails to Reflect Pessimistic Private Appraisals

WASHINGTON—A substantial increase in the forecast of spring wheat production boosted the all-wheat estimate made by the U.S. Crop Reporting Board Sept. 11 above 1 billion bushels.

Spring wheat production was estimated at 271 million bushels, based on conditions Sept. 1, up about 15 million bushels from the August estimate. Durum wheat production, forecast at 37 million bushels, accounted for about 2 million bushels of the estimated gain in spring wheat. The spring bread wheat crop is now estimated at 234 million bushels.

The winter wheat estimate was unchanged at 740,537,000 bu., placing the 1950 wheat crop total at 1,011,644,000 bu.

The 5% gain in durum prospects and 6% increase estimated for spring bread wheat points to a crop 14% larger than the 1949 spring wheat crop (see table on this page).

Corn Reduction Small

The U.S. Department of Agriculture failed to affirm the pessimistic private reports of a decline in the corn crop, where an insignificant loss was reported of approximately 6 million bushels to an estimated 3,162,638,000 bu. as of Sept. 1.

Other production gains were shown on oats, barley, flaxseed, sorghums, all hays and soybeans. Oats registered an increase of approximately 25 million bushels since Aug. 1, to a new level of 1,481,864,000 bu. Barley is estimated at 297,922,000, up more than 12 million since the last report. Flaxseed prospects increased slightly more than 3½ million bushels since Aug. 1, and sorghums are now reported as likely to yield 184,641,000 bu.

The soybean estimate failed to support the more optimistic observers in the private trade or within government. These estimators outside of the Bureau of Agricultural Economics still insist that the bean crop will reflect 285 million bushels. The basis for this difference of opinion seems to lie in the per acre yield forecast for the North Central states.

In the states of Ohio, Indiana, Illinois, Minnesota and Iowa BAE is reporting reduced yield from last year, and on a national average basis BAE shows a 21.2 bu. yield per acre as compared with 22.4 national average for 1949. Of the secondary bean producing states Arkansas leads in gains through acreage increase with an indicated production of 10 million bushels, as compared with 5.8 million in 1949. Missouri with an increased acreage is also showing a stepped up yield per acre of 22 bu. against 21 in 1949, and indicates a total production of 24.9 million bushels.

In the states of Illinois, Iowa and Indiana USDA estimators believe that BAE is leaning to the conservative side in estimating per acre yields. They believe that the final report will reveal that the estimates have been low and will pull up the final outturn to the 285-million-bushel mark.

MILLFEED PRODUCTION UP

Millfeed production by mills in the Northwest, the Southwest and at Buffalo representing 75% of the combined flour milling capacities of those areas amounted to 45,120 tons last week, according to figures compiled by The Northwestern Miller. Production for the current week compares with an output of 54,483 tons in the week previous and 46,545 tons in the corresponding week of a year ago. Crop year production to date totals 498,418 tons as compared with 501,489 tons in the corresponding period a year ago.

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Federation Plans 1951 Convention May 14-16

CHICAGO—The 1951 convention of the Millers National Federation will be held May 14-16 at the Edgewater Beach Hotel here.

Flour Distributors to Hold Annual Meeting in Chicago

NEW YORK—The National Association of Flour Distributors will hold its annual convention at the Edgewater Beach Hotel, Chicago, May 13-15, according to a recent announcement.

The dates are immediately prior to the annual meeting of the Millers National Federation, which will also be held in the Edgwater Beach. It is the flour distributors' first meeting in Chicago in some time, and a large attendance is expected.

German Importers Make New Bid for Procurement of U.S. Flour

German flour importers are continuing their efforts to persuade German government officials that at least part of that country's flour needs should be filled with imports from the U.S. Recently Germany has been procuring only wheat with its Economic Cooperation Administration bread grain allocations.

Last week U.S. mills received inquiries from importing firms for quotations on 10,000 tons of clears or export-type straights. Other inquiries merely sought information as to the amounts of flour U.S. mills could supply, with procurement through the Production and Marketing Administration indicated.

These requests, according to a report of an official of the German Flour Importers Assn. forwarded through the London office of The Northwestern Miller, were sent out merely to gain fresh ammunition for presentation of the importers' arguments to German government officials.

This official pointed out that at present there are no possibilities for private imports since U.S. occupation authorities will not permit free imports until the grain trade in Germany is freed from restrictions.

However, the ECA mission in Germany is willing to consider requests from the German government to secure flour from the U.S. under the dollar aid program. Such procurement, if it is requested and granted, would be a government-to-government deal.

The purchase of at least some U.S. flour, even though private channels would be by-passed, would be a favorable opening wedge to possibly larger U.S. flour exports to Germany once free trade is established, importers believe.

Following reports that inquiries for flour had been received from Germany, a check with U.S. Department of Agriculture and Economic Cooperation officials in Washington confirmed the fact Germany had already bought wheat for the full amount of the latest ECA bread grain allocation.

Export Flour Trading Remains Slow; Norway Buys 3,000 Tons

Export trading in flour continued at a slow pace last week, with demand widely scattered and actual sales constituting only a minute percentage of total mill business. Latest hope to be aroused in the trade comes from Germany, where importers are attempting to convince the western German government that flour should be included in the impending Economic Cooperation Administration purchases.

The U.S. export trade felt the influence of the German wheat-flour import wrangle early this week when exporters here received actual inquiry for flour from Germany. It was reported the Germans were seeking 10,000 tons of 72% ash clears and wanted quotations basis 140-lb. jutes, Gulf. Explanation from abroad was that the German importers were attempting to get a line on the U.S. flour markets so that they can solidify their efforts to persuade the government to include flour in the ECA buying. Thus, no actual trades have been reported, although quotations to the Germans have been made. (See story on this page.

Demand from elsewhere in Europe was slow. Norway completed purchases of 3,000 tons of 72% ash clears for November shipment. Most sales were made in the range $4.47@4.49 jutes, Gulf, including credit for subsidy to mills. The Netherlands was said to have finished purchases of flour for the ensuing four-month period on the basis of $4.45@4.55, c.i.f. Amsterdam, for 50 kilos, after subsidy.

Latin American interest was dead this week. Demand declined even in Puerto Rico and Cuba.

September Crop Report Summary

The Crop Reporting Board of the Bureau of Agricultural Economics makes the following report for the U.S. from data furnished by crop correspondents, field statisticians and cooperating state agencies, as of Sept. 1, 1950:

Crop	Yield per acre			Total production (in thousands)			
	Average 1939-48	1949	Indicated Sept. 1, 1950	Average 1939-48	1949	Indicated Aug. 1, 1950	Indicated Sept. 1, 1950
Corn, all, bu.	23.8	36.9	34.1	2,809,852	3,271,780	3,187,407	3,162,638
Wheat, all, bu.	17.4	14.8	14.7	1,051,312	1,346,487	986,490	1,011,644
Winter, bu.	17.1	16.1	17.3	734,821	901,606	740,537	740,537
All spring, bu.	13.7	11.5	13.4	272,491	344,788	245,953	271,107
Durum, bu.	11.4	11.0	13.9	30,752	39,664	31,324	37,329
Other spring, bu.	13.9	11.6	13.8	235,724	295,431	225,435	233,843
Oats, bu.	31.1	32.8	34.7	1,374,474	1,833,824	1,456,139	1,481,864
Barley, bu.	24.3	24.3	26.8	316,648	358,104	285,402	297,922
Rye, bu.	13.0	13.0	13.2	32,153	34,997	22,009	23,249
Buckwheat, bu.	17.0	16.8	17.3	7,918	6,184	6,257	6,481
Flaxseed, bu.	8.5	8.8	8.3	34,752	41,884	30,885	34,143
Sorghums grain, bu.	15.4	15.1	15.3	104,834	151,458	178,438	184,641
Soybeans for beans, bu.	18.8	22.4	21.2	184,681	257,305	279,761	274,793

No Immediate Curbs Seen for Milling

KEEPING OF PRICE RECORDS FOR BUSINESSES REQUIRED

Necessity for Higher Rate of Production, Improved Efficiency Cited — Heavier Taxes and Reduced Standard of Living Forecast

By JOHN CIPPERLY
Washington Correspondent of The Northwestern Miller

WASHINGTON — An increasing tempo of military armament at an annual rate of more than 30 billion dollars threatens to eclipse the domestic industrial economic machine as more and more supplies of steel, aluminum, copper and textiles are drained off civilian uses. These indications President Truman made clear last week and in addition forecast much heavier tax burdens and a reduced standard of living that can only be cushioned by increased efficiency and productivity by industry.

Except for such curtailment of supplies fabricated from these potentially scarce materials, neither the milling nor feed industry is likely to feel any immediate impact from economic controls that are expected to be forthcoming promptly to speed up delivery of these materials for military purposes.

However, the flour milling and feed industries will face a test of continued high rate of production at improved levels of efficiency to maintain adequate consumer supplies at prices which will conform to the probable reduced buying power of the public.

Price Curbs Anticipated

Clearly anticipating later imposition of price ceilings on many commodities, if not the entire domestic economy, the chief executive announced that he would create an economic stabilization agency which would house a price control and a wage stabilization board. To this end he ordered all businesses to maintain business records for the period of May 24-June 24, 1950, the price stabilization base of the Defense Production Act of 1950.

He expressed dissatisfaction with the Defense Production Act on the grounds that it welded price and wage controls into the selective use of such controls. A group of former OPA officials which met here with officials of the National Security Resources Board last week expressed similar dissatisfaction with the administrative aspects of this phase of the law and criticized the defense act insofar as it temporarily put within the scope of supply agency the authority to control prices.

Divorcement Wanted

Former OPA officials present at the sessions declared that price and wage stabilization should be divorced from supply agencies and that before any steps to control prices are taken there will have to be an understanding with the labor leaders on wage adjustments.

Tacit acceptance of these recommendations by the former OPA staff officers appears to be found in that part of the President's statement where he announces the intention to create and Office of Economic Stabilization under which would be a wage stabilization board and a price control agency. Yet in this statement the President continues to emphasize that he will seek to maintain economic stability through voluntary efforts by industry, but if they fail, he said, "We will impose ceilings vigorously and promptly when the situation calls for it."

In connection with ceilings, Charles F. Brannan, secretary of agriculture, recently wrote the Senate Banking and Currency Committee expressing the opinion that price control now appeared only necessary over rubber, tin and copper. Subsequently he told The Northwestern Miller that he would not recommend cotton or cottonseed price ceilings at this time although both these commodities are selling at prices higher than the basis set in the defense act for ceilings.

He said he would use other expedients first, such as tightened export controls, removal of import quotas, abandonment of acreage allotments and marketing quotas for the next cotton crop and some other devices at hand. Subsequently an official close to the secretary stated that any sharp run-up in cotton prices might invalidate these remarks concerning cotton ceilings and require the U.S. Department of Agriculture to "put out the fire." It is known that USDA has as a precaution prepared control regulations to be used in an emergency prior to the establishment of the Office of Economic Stabilization.

The Secretary's statement was made just after issuance of the September cotton crop report disclosing a sharp reduction of 426,000 bales cotton prices have soared beyond the 40¢ lb. mark to a new 30-year peak.

Under the provisions of the defense act, agricultural price ceilings can only be applied at parity at the time of imposition of ceilings or the highest price which prevailed between May 24 and June 24, 1950, whichever is the higher. Current parity (computed Aug. 15) is 31.25¢ lb.

While the President has expressed dissatisfaction with the combination of price with wage controls on a selective basis, NSRB officials doubt that Congress will be asked at this time to amend this section of the defense act to give the administration greater flexibility of action.

The President said, "We cannot yet be sure that the new law permits effective use of selective controls. As a result we might have to resort to general controls before they are really necessary. This may prove to be a serious defect in the law which will require correction."

It is understood that government attorneys have not yet been able to unscramble the tangle of the imposition of price and wage controls on any selected commodity. Cotton, for example, if through necessity had to be controlled shortly, there appears to be no definition of how far ceilings would have to be imposed on wages and goods produced from cotton.

Provision for Protection

The defense act contains a broad provision requiring that when selective controls are used protection

Chain of Command on Controls Listed

WASHINGTON — In an executive order designed to implement the powers granted to him under the Defense Production Act of 1950, President Truman has assigned to W. Stuart Symington, chairman of the National Security Resources Board, the post of defense coordinator, who will consult directly with the NSRB staff, the Council of Economic Advisors and the Munitions Board.

Under Mr. Symington will be an Economic Stabilization Agency, which in turn is subdivided into an Office of Price Stabilization and a Wage Stabilization Board. Administration of allocation and priority power of the Defense Production Act of 1950, also directly under Mr. Symington, will be divided along functional lines among existing old line government agencies. The Department of the Interior will handle priority and allocation grants for fuels and electric power.

The Department of Agriculture is assigned these powers over food, domestic distribution of farm equipment and fertilizer.

CCC Power Continues

The Interstate Commerce Commission will administer allocation and priority powers over domestic transportation and storage but not including coast-wise, inter-coastal or overseas shipping. NSRB attorneys say that as far as grain storage is concerned the actual operations of Commodity Credit Corp. storage programs and facilities will continue to be executed by that agency of USDA. The ICC authority over storage facilities will be largely that of general supervision and survey of requirements. When shortages of facilities threaten which would impede military plans it would order reservation of storage space to meet contingencies. In other respects the ICC is expected to function along the lines of the Office of Defense Transportation of the last war.

Credit controls are to be handled by the board of the Federal Reserve Bank reporting directly to Mr. Symington. These controls already announced under a reinstatement of former Regulation W apply to consumer installment credits and new real estate construction.

Power to expand productive capacity and supply has been assigned by the President to a group representing USDA, the Department of the Interior, Department of Commerce, the Army, the Navy, the Air Force, the General Services Administration and the Reconstruction Finance Corp. Each of these agencies may contract for or purchase materials or facilities, guarantee loans and insure entrepreneurs against loss in specifically assigned fields of operation. To USDA is assigned authority to buy agricultural commodities for stockpiling purposes or for resale for industrial use. In connection with grain storage expansion, while the executive order assigns such power to the Administrator of General Services, it is expected that as in the apparent overlap of authority between ICC and USDA in regard to storage, USDA would be continued as the operating agency in charge of storage expansion if further additions are considered necessary for national defense purposes. These and other inconsistencies are expected to be clarified by the legal staff of NSRB as problems arise.

Labor problems are assigned directly to the Department of Labor, which reports directly to Mr. Symington. Under the Secretary of Labor would be the problem of labor supply, employment service, deferment policy subject to the advice of the Director of Selective Service and the Secretary of Defense.

Voluntary industry agreements, on which the chief executive has placed such considerable temporary emphasis to maintain economic stability, are placed under the administration of various cabinet officers to whom allocation and priority powers were assigned. For example, voluntary allocations of materials and priority for supply for farm equipment and fertilizer production is placed in the USDA. The Secretary of Agriculture is authorized to execute such voluntary agreements within the industries involved subject to approval by the Attorney General and the Federal Trade Commission.

In establishing the National Production Authority within the Department of Commerce, Charles Sawyer, commerce secretary, issued an order creating that office and setting up an inter-agency advisory committee to consult on policy. This committee will consist of a member from the Department of Defense, the Department of the Interior, the USDA, the Department of State, the Department of Labor, the Treasury, the Economic Cooperation Administration, the Atomic Energy Commission and the housing agencies. In addition, a representative from NSRB is invited to participate in sessions held by this committee. It is believed that Ralph S. Trigg, PMA director, will be designated to represent USDA on this committee.

The function of this committee is to consider all phases of supply and requirements, to recommend programs for production and allocation of materials and products and to review orders and regulations which may be issued.

The industry divisions of the Bureau of Foreign and Domestic Commerce have been transferred to the new NPA to handle operations.

must be afforded other industries. Since the milling and feed industries use cotton in bagging, it is not clear if Congress intended that price and wage controls would have to be applied to these.

Except for cotton, no other agricultural commodities or food products appear to be in the zone of inflation—that is at price levels higher than the alternative price control ceiling standards of the highest of the May 24-June 24, 1950, or parity. A tightening of exports of cotton might drive the price of that commodity back under the ceiling standard.

While Mr. Truman stated that Stuart Symington, chairman of the NSRB, would be authorized to adjudicate conflicts between agencies over defense problems, he has so far failed to indicate his nominees as heads of the economic stabilization agency, the price control administrator or head of the wage stabilization board.

Priority and allocation controls over industrial goods and materials have been assigned to the Department of Commerce in a division to be known as the National Production Authority, to be headed by William Henry Harrison of the International Telephone & Telegraph Co. It is expected that Mr. Harrison will bring with him some administrative aides, but the staff at operating levels will largely be drawn from USDC employees.

J. Monroe Johnson, chairman of the Interstate Commerce Commission, has redelegated his authority over transportation and storage allocations and priorities to James K. Knudson, the newest member of the commission. Mr. Knudson formerly was in the USDA solicitors' office assigned to transportation problems.

Officials at the NSRB point out in connection with voluntary agreements of any nature, including those of stabilization, that industry groups should not take the initiative and sit down in concert to agree on voluntary programs. This would clearly be in violation of the anti-trust laws.

As in the last war these voluntary agreements are to be initiated by the government and require detailed approval of industry meetings and affirmation by the Department of Justice and the Federal Trade Commission before they may be undertaken. However, it is expected that industry, when and if asked to participate in voluntary agreement discussions, will have constructive proposals to make to the government.

In regard to voluntary stabilization agreements, a clue to standards which might be applied by industry groups is found in the message of the chief executive in which he says in part, "For businessmen: do not pile up inventories; hold your prices down.

"There is obviously no excuse for price increases where costs have not risen . . . where costs have risen there is no excuse for price increases which go beyond the amount of the rise in cost . . . individual price adjustments may have to be made here and there to correct inequities but there is no need for general price increases . . . in fact, many businesses are enjoying large enough margins of profit so that they do not need to raise their prices even though they have incurred higher costs . . .

"In cases where price increases have already been made without being justified by higher costs, businessmen should reduce their prices immediately."

Little Voluntary Action Seen

It was later learned from White House sources that little action is expected under voluntary agreements except such as those noted above which obviously could be taken independently by business. Little will be undertaken until an economic stabilizer is appointed. Also noted was an exception to the organization table of the executive orders issued last week. While it might appear that the economic stabilizer is subordinate to the defense coordinator (Mr. Symington) this is not the case. The economic stabilizer would be completely independent of the defense coordinator. It has been speculated in some quarters that Chief Justice Fred M. Vinson might be persuaded to take over these duties, since he held that post during World War II.

SWINGING SWAN GIRL—Swan Brothers, Inc., Knoxville, Tenn., has found that prospective customers often comment on its outdoor advertising campaign. The swinging Swan girl bulletin is a particular favorite of Knoxville residents. One morning recently the bolt holding the swing broke; the little girl fell over. Within an hour eight passersby reported the accident. The display was designed and reproduced by the Foot Sign Co.

Farm Price Ceilings Under Defense Act

WASHINGTON—The Defense Production Act of 1950 includes the following provisions for any price ceilings which might be established on agricultural commodities or products manufactured or processed from farm commodities:

No ceiling shall be established or maintained for any agricultural commodity below the highest of the following prices: (i) The parity price for such commodity, as determined by the Secretary of Agriculture in accordance with the Agricultural Adjustment Act of 1938, as amended, and adjusted by the Secretary of Agriculture for grade, location, and seasonal differentials, or (ii) the highest price received by producers during the period from May 24, 1950, to June 24, 1950, inclusive, as determined by the Secretary of Agriculture and adjusted by the Secretary of Agriculture for grade, location, and seasonal differentials, or (iii) in the case of any commodity for which the market was not active during the period May 24 to June 24, 1950, the average price received by producers during the most recent representative period prior to May 24, 1950, in which the market for such commodity was active as determined and adjusted by the Secretary of Agriculture to a level in line with the level of prices received by producers for agricultural commodities generally during the period May 24 to June 24, 1950, and adjusted by the Secretary for grade, location and seasonal differentials, or (iv) in the case of fire-cured tobacco a price (as determined by the Secretary of Agriculture and adjusted for grade differentials) equal to 75% of the parity price of Burley tobacco of the corresponding crop and in the case of dark air-cured tobacco and Virginia sun-cured tobacco, respectively, a price (as determined by the Secretary of Agriculture and adjusted for grade differentials) equal to 66⅔% of the parity price of Burley tobacco of the corresponding crop.

No ceilings shall be established or maintained hereunder for any commodity processed or manufactured in whole or substantial part from any agricultural commodity below a price which will reflect to producers of such agricultural commodity a price for such agricultural commodity equal to the highest price therefor specified in this subsection: Provided, That in establishing and maintaining ceilings on products resulting from the processing of agricultural commodities, including livestock, a generally fair and equitable margin shall be allowed for such processing.

Whenever a ceiling has been established under this title with respect to any agricultural commodity, or any commodity processed or manufactured in whole or in substantial part therefrom, the President from time to time shall adjust such ceiling in order to make appropriate allowances for substantial reduction in merchantable crop yields, unusual increases in costs of production, and other factors which result from hazards occurring in connection with the production and marketing of such agricultural commodity; and in establishing the ceiling (1) for any agricultural commodity for which the 1950 marketing season commenced prior to the enactment of this Act and for which different areas have different periods of marketing during such season or (2) for any agricultural commodity produced for the same general use as a commodity described in (1), the President shall give due consideration to affording equitable treatment to all producers of the commodity for which the ceiling is being established.

Nothing contained in this Act shall be construed to modify, repeal, supersede, or affect the provisions of the Agricultural Marketing Agreement Act of 1937, as amended, or to invalidate any marketing agreement, license, or order, or any provision thereof or amendment thereto, heretofore or hereafter made or issued under the provisions of such Act.

Ceiling prices to producers for milk used in distribution as fluid milk in any marketing area not under marketing agreement, license, or order issued under the Agricultural Marketing Agreement Act of 1937, as amended, shall not be less than (1) parity prices for such milk, or (2) prices which in such marketing areas will bear the same ratio to the average farm price of milk sold wholesale in the U.S. as the prices for such fluid milk in such marketing areas bore to such average farm price during the base period, as determined by the Secretary of Agriculture, whichever is higher; Provided, however, That whenever the Secretary of Agriculture finds that the prices so fixed are not reasonable in view of the price of feeds, the available supplies of feeds, and other economic conditions which affect market supply and demand for milk and its products in any such marketing area, he shall fix such prices as he finds will reflect such factors, insure a sufficient quantity of pure and wholesome milk, and be in the public interest, which prices when so determined shall be used as the ceiling prices to producers for fluid milk in such marketing areas.

ST. REGIS PROMOTION FOR DUANE E. TOBEY

NEW YORK — Appointment of Duane E. Tobey as assistant sales manager for flour and feed accounts in St. Regis Paper Company's Great Lakes sales district of the multiwall bag division has been announced by Charles A. Woodcock, sales manager for the district.

In his new capacity, Mr. Tobey will direct flour and feed sales accounts and will be assisted by sales representatives in Minneapolis, Detroit, Cleveland, Louisville, St. Louis, Kansas City and Chicago. He will continue to make his headquarters in Kansas City.

William T. Orr, Chicago sales representative, has been assigned to the Kansas City office for St. Regis to assume much of the work formerly handled by Mr. Tobey.

Mr. Tobey has been associated with the St. Regis organization for the past 20 years and was closely associated with the introduction of St. Regis multiwall paper valve bags and the St. Regis automatic valve bag filling equipment into the flour milling industry.

Mr. Orr, for the past two years assigned to the Chicago sales office, was previously connected with St. Regis' sales promotion staff.

BRECHET & RICHTER CO. APPOINTS W. J. DURHAM

MINNEAPOLIS — W. J. Durham has been appointed sales representative in southern Minnesota and northern Iowa for the Brechet & Richter Co., Minneapolis bakery supply firm, according to a recent announcement by J. T. Richter.

Formerly serving this area for Anheuser-Busch, Inc., Mr. Durham is taking over the territory of Paul Schauffert, who is retiring from sales work after more than 25 years as representative of Brechet & Richter.

FEED DISTRIBUTORS' UNIT PLANS SEPT. 25 MEETING

WASHINGTON — The annual meeting of the National Feed Distributors Committee will be held Sept. 25 during the 54th annual convention of the Grain & Feed Dealers National Assn. in the Hotel Muehlebach, Kansas City.

Further Decline in Flour Use Noted

USDA SAYS DIP IN AVERAGE CONSUMPTION IS UNCHECKED

Per Capita Civilian Use in 1949-50 Crop Year Estimated at 135.6 Lb.—Revised Data Issued—Report Cites Diet Changes

WASHINGTON—Revised data on civilian per capita consumption of wheat flour in the U.S. for the years 1935-49 indicate that consumption since the end of World War II has gradually resumed its prewar downward trend, the Bureau of Agricultural Economics reports. (See the accompanying chart and Table 1.)

In the crop year 1942-43, shortly after the outbreak of World War II, flour consumption increased significantly, the U.S. Department of Agriculture agency pointed out in a recent wheat situation report. Per capita consumption increased from 149.6 lb. in the year beginning July, 1941, to 161.2 lb. in the year beginning July, 1942. Since then, however, per capita consumption has gradually declined to present levels, the report noted. For the year beginning July, 1949, per capita consumption was estimated at 135.6 lb. (These figures include flour produced both commercially and noncommercially.)

Explain Increase

"Some of the increase in apparent consumption from 1941-42 to 1942-43 probably went into refilling distribution channels after the low rate of distribution of flour in 1941-42," BAE experts said. "Increased wartime consumption was due in part to relatively shorter supplies of some other foods in the face of increased demand.

"It also appears that increased employment and longer hours, with more lunches carried to work (involving greater demand for prepared sweet goods and bread for sandwiches), more restaurant eating and less time for shopping and home preparation of foods were additional factors accounting for the high wartime consumption."

Table 1 shows the calculations of the domestic civilian consumption. These are shown (1) on the basis of flour produced commercially, and also (2) adding in an estimate derived by BAE on the basis of its special annual disposition wheat survey. This addition represents wheat grown locally and used for human food on farms where grown. More than half of this is consumed in Virginia, North Carolina, South Carolina and Tennessee.

BAE officials acknowledge that consumption figures based on commercial flour production will be used by persons interested primarily in flour movement through commercial channels, but, they point out, the series which includes farm use will best represent total U.S. flour consumption. The various deductions from flour produced to obtain domestic civilian consumption are shown in Table 2.

Long Term Decline Cited

In noting that per capita flour consumption the past crop year, 1949-50, was approximately 136 lb., BAE experts pointed out that consumption averaged 180 lb. back in 1920-24. By 1935-39 the average was down to 158 lb. And then it was 137 in 1948-49 before dipping to 136 lb. in 1949-50.

"The decline in the per capita consumption of flour over the past 40 years has been accompanied by increasing emphasis on greater variety of foods in the American diet," BAE officials said. "Less bread and potatoes are being consumed but much more fresh and processed vegetables, processed fruit and some dairy products. This change in the make-up of the average American's diet appears to reflect increased consumer purchasing power, greater availability of fruits and vegetables and increased knowledge of the nutritional importance of various foods in a balanced diet."

How Consumption Is Determined

In explaining how civilian flour consumption is determined, the BAE experts said that annual civilian flour consumption is considered to be the total quantity of flour that entered civilian distribution channels in the continental U.S. in a 12-month period. (Not a specific measure of flour actually consumed as food. The measurement in terms of the flour which enters civilian distribution channels differs from the quantities actually eaten by the size of the changes in the flow, waste and losses of flour from mill to ingestion, for which no adequate measure is available.) It includes whole wheat flour and semolina and imports of dutiable flour but excludes, during the war period, granular flour milled for alcohol production.

Deductions from total U.S. flour

Table 1—Wheat flour production, deductions for nondomestic use and civilian consumption, U.S. 1935-49 (Figures are for crop years).

Year beginning July	Production: Commercial 1/	Production: Non-commercial 2/	Production: Total	Net imports 3/	Civilian consumption from - 1/: Commercial production: Total	Commercial production: Per capita	Commercial and non-commercial production 4/: Total	Commercial and non-commercial production 4/: Per capita
	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	Pounds	1,000 sacks 5/	Pounds
1935	206,830	6,988	213,774	7,804	197,005	153.3	201,971	156.7
1936	209,338	7,866	217,204	6,018	200,388	154.3	204,812	158.5
1937	210,905	7,874	218,689	12,098	198,714	152.6	204,588	157.8
1938	217,281	7,854	225,134	18,582	202,660	154.3	208,880	158.8
1939	215,977	6,798	222,775	14,271	201,686	152.4	206,444	156.0
1940	214,343	6,448	220,955	13,947	202,414	150.5	207,098	153.8
1941	213,429	5,891	219,351	15,917	195,212	144.7	199,184	147.6
1942	238,385	5,116	243,542	25,436	207,456	152.8	210,958	155.4
1943	242,196	4,442	246,638	42,080	201,136	146.7	204,558	149.2
1944	250,364	4,310	254,674	48,856	196,330	141.4	199,410	143.6
1945	269,150	4,000	273,150	47,455	201,540	143.1	203,830	144.7
1946	314,797	1,952	316,749	39,249	207,917	144.8	209,869	146.2
1947	286,398	1,504	287,902	39,345	207,377	140.5	208,881	141.5
1948	282,284	1,776	284,060	40,737	201,671	134.5	203,447	135.7
1949	287,844	1,892	289,736	25,347	203,547	135.6	205,439	136.9

1/ Includes new estimates for 1940-44, a period for which adequate estimates had not previously been available. These were developed by Bureau of Census in cooperation with BAE. 2/ Estimated flour equivalent of farm wheat ground for flour, or exchanged for flour, as reported by BAE. 3/ See table 2 for details. 4/ Basis Census population adjusted for underenumeration of children under 5 and for members of the armed forces not eating out of civilian supplies. 5/ 100 pounds.

Table 3—Civilian consumption of wheat flour in the U.S. for calendar years 1935-49

Calendar year	Civilian consumption from - 1/: Commercial production 2/: Total	Commercial production 2/: Per capita	Commercial and non-commercial production 3/: Total	Commercial and non-commercial production 3/: Per capita
	1,000 sacks 4/	Pounds	1,000 sacks 4/	Pounds
1935	194,007	151.6	200,795	156.9
1936	202,687	157.2	209,104	162.2
1937	198,509	153.2	204,292	157.6
1938	201,716	154.3	207,481	158.7
1939	201,775	153.2	207,031	157.2
1940	199,939	150.6	204,539	154.0
1941	200,677	151.3	204,834	154.5
1942	202,365	153.0	205,859	155.6
1943	207,284	159.9	210,033	162.1
1944	188,655	146.0	191,031	147.9
1945	205,190	158.1	207,390	159.8
1946	214,899	164.3	216,770	165.6
1947	196,751	137.1	198,519	138.3
1948	198,147	135.5	199,992	136.8
1949	198,753	133.8	200,442	134.9

1/ Basis Census population adjusted for underenumeration of children under 5 and for members of the armed forces not eating out of civilian supplies. 2/ Includes new estimates for 1940-44 which were developed by Bureau of Census in cooperation with BAE. 3/ Estimated flour equivalent of farm wheat ground for flour, or exchanged for flour, as reported by BAE. 4/ 100 pounds.

Table 2—Wheat flour and products: Deductions and additions to flour production in determination of civilian flour consumption, 1935-49

Year beginning July	Flour 1/: Exports: Milled in bond	Exports: Commercial	Exports: U.S.D.A. 2/	Shipments: Commercial	Shipments: U.S.D.A.	Other products 3/: Military procurement	Other products 3/: Commercial exports	Other products 3/: Procurements: U.S.D.A.	Other products 3/: Procurements: Military	Breakfast food produced in flour milling industry 4/	Total deductions	Dutiable flour imports	Net deductions
	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/	1,000 sacks 5/
1935	4,888	1,625	—	1,177	—	—	87	—	—	75	7,852	48	7,804
1936	5,137	2,583	—	1,023	—	—	103	—	—	80	9,026	74	9,012
1937	2,975	6,806	—	1,140	—	—	103	—	—	82	11,106	13	11,293
1938	3,811	9,158	—	1,162	—	—	126	—	—	83	14,380	68	14,312
1939	3,923	8,854	—	1,398	—	—	152	—	—	83	14,410	139	14,271
1940	2,691	9,512	—	1,804	—	—	129	—	—	83	14,019	122	13,897
1941	3,806	4,874	2,002	1,318	385	5,502	109	58	1,132	83	18,681	74	18,607
1942	2,877	3,948	5,207	481	1,749	7,300	87	538	2,619	84	25,532	42	25,490
1943	4,518	5,706	6,081	74	1,156	16,642	65	817	6,982	85	42,146	66	42,080
1944	4,033	9,072	2,787	96	1,642	33,268	220	712	10,474	85	62,389	83	62,306
1945	5,508	21,711	16,642	1,796	—	16,505	511	2,380	2,370	87	67,512	42	67,470
1946	2,895	52,972	20,329	1,651	—	19,556	1,336	156	377	87	99,343	3	99,340
1947	958	37,648	18,949	1,646	—	20,658	2,246	503	431	88	82,726	3	82,723
1948	1,178	38,302	4,581	1,515	—	14,187	574	4	287	88	60,717	80	60,637
1949	4,163	16,837		1,626	—	2,962	234	—	0	88	25,398	51	25,347

1/ Excludes semolina, except minor quantities in shipments.
2/ U.S.D.A. figures are procurements for export, as distinct from deliveries for export.
3/ Includes semolina, macaroni and similar products, and bakery products, in terms of flour.
4/ In terms of flour.
5/ 100 pounds.

production (measured at the mill) were made for flour and flour products that were: (1) exported to foreign countries (Flour exports handled by USDA are on a procurement basis; others are actual deliveries for export. This item and shipments include flour milled in bond); (2) shipped to territories of the U.S.; (3) procured by the military; and also for breakfast food produced in the flour milling industry.

Also for Calendar Year

These consumption estimates do not take into consideration changes in flour stocks, since no such estimates are available. The use of a July year probably reduces the effect of such changes because stocks in July are small, whereas in January they may be sizable and vary from year to year. Even with the greater variability in some years, figures will continue also to be published on a calendar year basis, BAE officials said, because it is necessary to combine the flour figures with calendar-year data for other foods (Table 3).

Flour consumption per capita is calculated on the basis of the population eating out of civilian supplies. This is the total as published by the Bureau of the Census adjusted for underenumeration of children under five and for members of the armed forces not eating out of civilian supplies.

Methods Used in Revising Flour Production Estimates

The estimates of commercial flour production in 1940-44 have been revised. The Bureau of the Census developed the revised totals for 1943 and 1944 in cooperation with BAE. These were determined as the sum of the following: (1) Figures published in 1943-44 Bureau of the Census releases (unexpanded); (2) Individual estimates for missing reports of mills included in survey at any time during 1943-44, excluding individual estimates made during the period and included in published figures in item (1); (3) Estimate of output of mills listed in The Northwestern Miller directories, not included in the survey, and not known to be out of operation. (4) Estimate for mills not listed in directories and not included in survey.

In making the revisions, a count of the mills (item 3) which were not included in the original survey was made by capacity groups. The per cent of capacity at which these mills operated was estimated as the same rate at which the small mills already added to the survey in 1946 operated. The percentages are comparable with those for various capacity groups below 400 sacks surveyed in 1948. In calculating total capacity for these mills, average capacity for each size group was computed on the basis of average capacity in 1946. The estimate in item 4 for each year was made for small mills which were not listed in the directories nor included in the survey. This is in line with the method used in developing estimates for 1945 and 1946, which were first published in the 1946 census release.

For 1940, 1941 and 1942 the original survey data were virtually complete for mills above 400 sacks capacity. Output for the smaller mills was estimated by interpolation between the 1939 census of manufacture figure for mills of the 400 sacks capacity or less and the comparable 1943 figure.

In order to have figures on a crop year basis, monthly output was estimated by distributing the annual revised totals in the same proportions as the monthly published reported figures represented in the published annual total of reported production.

Quote

"Government can be bigger than any of the players on the field as a referee, but it has no right to become one of the players."—Austin Igleheart, president, General Foods Corporation.

Canadian Harvest Interrupted by Heavy Rains

WINNIPEG—Heavy soaking rains over the past week end brought harvesting operations to a complete halt in eastern Saskatchewan and Manitoba.

As much as 3 in. of rain may prevent resumption of operations for 10 days in some areas. Also dimming the Canadian crop picture was the new report of frosts which hit late crops in Alberta and western Saskatchewan.

Meanwhile, it was estimated that a freeze Aug. 23 caused a loss of 100 million bushels of Canadian wheat. U.S. Department of Agriculture officials reported from Washington that another 100 million bushels were damaged so badly that the wheat will not be fit for human consumption.

Before frost and rain hit the crop and harvesting operations, a wheat outturn of 544 million bushels had been predicted. The next official crop report will be released Sept. 14.

Western Canada's harvest had been spreading rapidly throughout the three prairie provinces under ideal conditions before the recent rain.

New grain was starting to move in small volume. Increased reports indicated that the percentage of wheat grading No. 3 Northern or better would be much smaller than for a number of years.

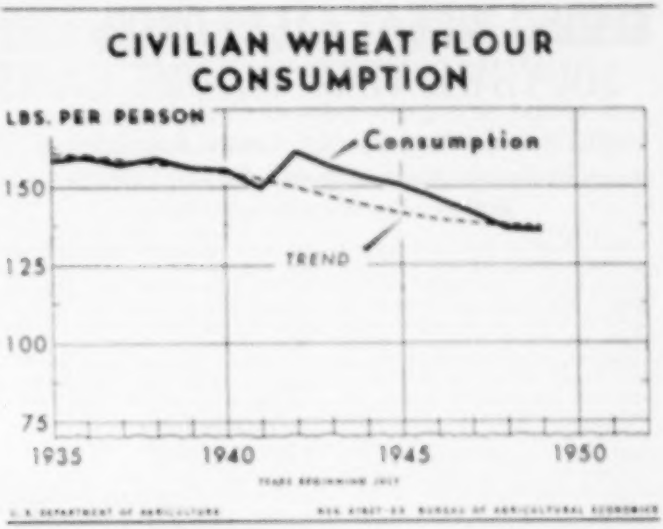
It is a crop of extremes. Wheat yields have been reported anywhere from 3 bu. an acre in southwest Saskatchewan to as high as 50 bu. an acre at one or two isolated areas in frost-free districts of Manitoba.

WAYNE FISH HEADS N.W. FEED MANUFACTURERS

MINNEAPOLIS — Wayne Fish, Wayne Fish & Co., was elected president of the Northwestern Feed Manufacturers Assn. at the organization's annual meeting Sept. 11 at Hotel Radisson. He succeeds L. O. Hauskins, Nutrena Mills, Inc.

Chosen vice presidents were John Zipsy, Pillsbury Mills, Inc.; Van D. Hodges, Russell-Miller Milling Co., and Paul R. Ray, Doughboy Industries, Inc., New Richmond, Wis. George L. Gates, Feedstuffs, was renamed secretary-treasurer.

Walter C. Berger, president of the American Feed Manufacturers Assn., was the main speaker at the meeting. Discussing the feed outlook, he pointed out that world supplies of feed and food were good and that U.S. supplies were excellent. He discounted any need for price controls on feeds at present and indicated doubts that controls could work on the basis of 25% mobilization.



DECLINE RESUMED—The above chart shows how civilian per capita consumption of flour since the end of World War II has gradually resumed its pre-war downward trend. Consumption was increased during the war, apparently because of relatively shorter supplies of some other foods in the face of accelerated demand and because of increased employment, according to the Bureau of Agricultural Economics.

Rapid Spring Wheat Harvesting Slowed Down by Week End Rains

Last week's weather generally favored grain harvesting in the Northwest, but rains over the week end slowed down operations.

The rain was general over most of North Dakota, western and northern Minnesota, according to the Peavey Elevators crop report.

Evidence of stepped-up harvest operations was seen in the increase in week end wheat receipts at Minneapolis to 668 cars Sept. 11, two more than on the corresponding Monday a year ago. However, receipts of 271 cars Sept. 12 was well below those on Sept. 12 a year ago, when 573 cars arrived. The peak of the harvest movement appears to be approximately a week away.

Inspection reports indicate an average lower protein level on the 1950 crop as compared with 1949. This has been a factor in keeping premiums on higher protein samples strong throughout the current marketing period. Last week the average protein content of hard red spring wheat tested at Minneapolis was 12.94%. In the comparable week a year ago protein averaged 13.6%. Durum samples last week averaged 11.87% protein, compared with 12.68% last year.

The Peavey report states that threshing is virtually complete in southern Minnesota and all of South Dakota. From 50 to 60% of the threshing and combining is finished in the southern half of North Dakota, and a good start has been made even in the northern districts. Swathing of durum in the latest areas north of Devils Lake was started last week.

With the exception of durum, yields and quality have for the most part equalled or exceeded anticipations before harvest, Peavey says, noting that test weights and other quality factors have been good except that hard wheat protein is generally down from previous years.

The northern durum crop, Peavey continues, has suffered serious losses from stem rust. The total outturn of durum in North Dakota will probably be reduced 20% to 25%. South, southeast and southwest of Devils Lake individual fields have lost 50% to 75% of their potential. North of Devils Lake losses will be lighter but may still run as high as 50% on later fields.

The badly rusted fields are also showing sharply reduced weights ranging down to 40 and 50 lb. bu. August frost damage appears to have been confined to the extreme northwestern corner of North Dakota. Sawfly damage is noted throughout the central and western parts of that state. Due to slow maturity, strong winds, and well-filled berries, there are significant losses in hard wheat from shattering.

The corn crop made fair gains last week where moisture was present. Much of the commercial area, however, has been very dry with some firing. The commercial corn still needs a strong two weeks for 75% of it to be safe, Peavey concludes.

Yields Above Normal

The Preston-Shaffer Milling Co., Walla Walla, Wash., reports that yield of both spring and winter wheat has been above normal in the Pacific Northwest, with the crop of Oregon, Washington and Northern Idaho estimated at 110 million bushels.

Although about 6 million bushels have been piled on the ground because of the boxcar shortage, it is not "distress" wheat in the market sense, Preston-Shaffer says, since it has been placed under government loan.

In Montana, harvesting is being pressed to capacity of the equipment. Late spring wheat there is believed to be out of frost damage range.

AMF VOTES DIVIDEND

NEW YORK—The board of directors of American Machine and Foundry Co. has voted the regular quarterly dividend of 97½¢ a share on the 3.90% cumulative preferred stock, payable Oct. 14 to stockholders of record on Sept. 29.

SPRING WHEAT SALES DROP; SOUTHWESTERN VOLUME GAINS

Chain Bakers Fill Additional Future Requirements in Southwest; Only Scattered Spring Business Follows Previous Week's Flurry

The volume of flour sales declined sharply from the previous week's total for spring wheat mills, although mills in the Southwest made larger sales than in the preceding week. While interest in springs is active, buyers do not consider prices attractive enough to add to their recent bookings. Adverse crop reports and the lag in arrivals at Minneapolis in comparison to other years at this time kept cash markets relatively firm and flour quotations unchanged. In the Southwest, a number of chain baking concerns accounted for most of the week's business.

NORWAY, HOLLAND PURCHASE FLOUR

Export sales were made to Norway and Holland. Norway was estimated to have bought 3,000 tons at $4.47 and $4.49 sack, jutes, Gulf, for November shipment. Holland completed its flour buying for the next four months, apparently about 15,000 tons. Sales of 5 to 55% ash flours were in the range of $4.50@4.55 per 50 kilos, c.i.f. Amsterdam, after deduction of subsidy. Several mills had inquiries from German importers and it was reported from Europe that an effort was being made to persuade the German government to use part of its Economic Cooperation Administration allocation for flour. The inquiries last week were believed to have been mainly for the purpose of sounding out the market.

SPRING MILLS' SALES TOTAL DECLINES

Sales of spring wheat mills declined last week, averaging 60.1% of five-day capacity (allowing for the Labor Day holiday), compared with 296% the previous six-day week and 55% a year ago. Buyers, who purchased 30- to 60-day needs in the recent flurry of bookings, have fairly comfortable supplies at hand and found no new stimulus to extend contracts last week. The September future declined slightly, but premiums for cash wheat held firm and flour quotations were unchanged. While marketing of new wheat increased with the expansion of harvesting, the peak movement appears to be about a week off. Meanwhile, buyers are watching price trends carefully. Production held up fairly well despite the Labor Day shutdown.

CHAIN BAKERS BUY IN SOUTHWEST

Buying of moderate lots by several chain bakers improved flour sales in the Southwest last week, with the volume averaging 72% of five-day capacity (excluding the Labor Day holiday). This compared with 35% of six-day capacity the previous week and 54% a year ago. The bulk of the bakery business consisted of purchases by three chain groups, which took amounts ranging from 80,000 to 300,000 sacks. Practically all bakers have reasonably large inventories, and currently there is little incentive to make additional bookings. Family flour sales were small, but a pick-up in the South is indicated soon. Shipping directions were slower, and it appears that mill operations will begin a decline from the relatively high levels in the past few weeks.

TRADE MARKS TIME IN EAST

In New York, the flour trade marked time, with purchases limited to single cars, usually springs. Resistance to long-term buying was strong. Small bakers and jobbers covered 30-day needs the previous week and hoped for lower prices to fill future requirements. Sales of southwesterns were made in comparatively small amounts. Trade was extremely quiet at Boston, with most buyers still awaiting more favorable prices on spring wheat flour. Buyers of southwesterns are reported in a fairly comfortable position, having good balances of 60 to 90-day contracts yet to be shipped.

Flour buyers at Philadelphia remain very price-conscious, and as a result business is slow, particularly for hard winters. Sales of springs, though greater in total, also are in small quantities. However, the premium over winters is still a stumbling block to sales. A slight pick up in retail baked goods sales was noted with the arrival of cool weather. The volume of sales at Pittsburgh was small, with buyers still awaiting more favorable spring wheat flour offerings. Bakers are said to be well-stocked with southwesterns.

DEMAND IN CENTRAL STATES SLOWS

At Chicago, demand for flour slowed up materially last week. Spring wheat flour sales, which were active the previous week, slowed up, and only a fair number of small-lot sales were reported. Family flour sales also slowed up, although directions are good. In Chicago and elsewhere in the central states soft wheat flour mills did very little business, with sales widely scattered and in small lots only. About 15 or 20% of capacity was sold. Users of this type of flour are well supplied, and shipping directions are slow. Running time has been reduced.

St. Louis mills report new sales slow but interest more active. Shipping directions have been rather heavy. Other mills in the area sold only replacement lots, as buyers' ideas are below current price levels.

INQUIRY MORE ACTIVE IN SOUTH

Flour inquiry was more active in the South, but sales volume was disappointing. At New Orleans, only modest amounts were booked, either for immediate or 30-day shipment. Buyers' price ideas are below mill asking prices, and considerable resistance is noted. Hard winters are in the best demand, with sales of springs very limited. A greater than usual seasonal decline in cookie and cracker production has hurt demand for soft wheat flours.

BUSINESS QUIET IN PACIFIC N.W.

Business was quiet in the Pacific Northwest. At Seattle, domestic sales dwindled following recent price recessions. Mills in many cases were not in position to press for sales because the boxcar shortage has hampered delivery of wheat.

The same conditions were noted at Portland, with buyers once again indifferent following substantial bookings the previous week. Export business is slow.

FLOUR PRODUCTION SHOWS A DECREASE

Flour production for the week ending Sept. 9 shows a decrease of 551,190 sacks from the preceding week. The current week's output of mills reporting to The Northwestern Miller, representing 73% of the total flour production in the U.S. during June, the latest month for which census figures are available, amounted to 3,027,878 sacks compared with 3,579,068 in the previous week and 2,942,769 in the corresponding week of a year ago. Two years ago the figure was 3,281,487 and three years ago 3,999,432 sacks. There were decreases in all sections of the country: Northwest, 140,000 sacks; Southwest, 186,000; Buffalo, 114,000; Central and Southeast 91,000 and North Pacific Coast, 20,000.

Detailed reports of sales activity in the principal flour markets in the U.S. will be found on page 33.

Adverse Crop Reports Encourage Extension of Semolina Bookings

Manufacturers of macaroni and noodle products stepped up their purchases last week as concern over crop prospects grew. Buying was not general, although the total volume was described as substantial. Additional bookings extended coverage of some manufacturers to three or four months ahead.

Recent reports from the durum-producing area have not been encouraging, with rust damage extensive and frost damage threatening. Over the week end heavy rains at some points slowed harvesting and could have an adverse effect on the color of wheat.

The government's crop report issued Sept. 11 reported a gain in durum wheat prospects to 37,239,000 bu. First reaction in the trade is that recent losses were not fully reflected in the estimate.

Receipts at Minneapolis are light, with the result that fancy milling quality durum early this week sold at premiums as high as 30¢ bu. over the September future, 4¢ higher than a week earlier. Standard semolina was quoted Sept. 11 at $6.05@6.20 sack, bulk, Minneapolis.

Mill operations continue large, averaging 80% of six-day capacity last week, when the Labor Day holiday was observed. This compares with 103% the previous week and 67% a year ago.

Durum wheat prices delivered at Minneapolis Sept. 9 were as follows:

Dark Hard Amber or Better	$1.49@2.13
Choice 2 Amber or Better	1.39@2.13
Medium 2 Amber or Better	1.37@2.11
Medium 2 Durum	1.34@2.08
Medium 2 Durum or Better	1.34@2.11

DURUM PRODUCTS OUTPUT

Durum products output as reported to The Northwestern Miller by mills representing approximately 100% of the total U.S. durum capacity, in sacks with comparisons, percentage of capacity based on six-day week:

	6 Day Wk.	Mills	%
	Tons	Rpt'g	Activity
	Output	Capacity	Reporting Capacity
Sept. 9	31,784	183,000	83
Previous week	31	217,000	144,294	151
Year ago	31	183,000	172,200	87

Crop year production

July 1-Sept. 9, 1950	3,943,379
July 1-Sept. 10, 1949	3,346,234

*Revised.

MILLFEED VALUES DIP AS INTEREST FADES

Declines Range 50¢@$2 Ton Following Decrease in Demand; Output Holds Up

Millfeed buying declined early this week, and prices slid 50¢@$2 ton, with the greatest decline on red dog. No accumulation of supplies was reported, although production last week was larger than had been anticipated. Business was fairly active at midweek.

Formula feed business in the Northwest was described as "just fair" by most feed manufacturing concerns. Renewed easiness in ingredient markets and a seasonal decline in retail buying because of farmers' preoccupation with harvesting chores were among the chief reasons for the relatively slack trade.

The index of wholesale feedstuffs prices for the country as a whole, compiled by the Production and Marketing Administration stood at 210.1 as of Sept. 6, up 2.5 points for the week. The feed grain index was 213.3 up 3 points from the previous week.

However, some manufacturers noted that there appeared to be a better undertone in the feed business, with interest in egg mashes picking up. Shipping directions on previous sales also improved slightly. Turkey feed sales remain the bright spot.

Dairy feed sales are slow because of good pasture conditions, and demand for hog concentrates are slow to fair.

Fair to good demand for formula feed was reported in the Southwest last week, the industry holding to ground which was gained following the seasonal August slump. Greatest handicap to salesmen in southwestern territories was the inability to contact many farmers and feeders who were either on late summer vacations or were following state and county fairs. This situation reduced sales possibilities in spite of the fact that the market has attained more stability. Feeding ratios with all items except current receipt eggs were good.

Demand for egg feeds from quality egg producers was good, because a wider spread existed between current receipts and No. 1 quality eggs. Broiler feed demand was showing improvement, and on the whole was much better than in August. Hog feed demand was fair to good. Some manufacturers indicate a pick up in dairy feed demand. Renewed interest from the dairy industry this early in a season which has produced excellent pastures was a rather surprising development. Turkey feeds, of course, continued to be in excellent demand. Cattle feed manufacturers reported that some cattle feed already was being shipped to feeders who are stocking for the winter season.

Wheat Prices Hit Lower Levels; Spring Selling Up

Hedging Pressure, Lack of Buying Interest Ease Futures Market; Canadian Losses Noted

Wheat prices show an easier tendency as hedging pressure against spring wheat marketing grows and buying power lags. With export buying reduced and flour sales at a slower pace than the previous week, moderate declines were noted throughout most of last week. Considerable wheat is being offered for delivery against September contracts. The Minneapolis September future showed the largest decline—1¾¢ for the week. Kansas City December was off 1¾¢ and Chicago September is down ¾¢. Deferred deliveries are relatively stronger, with Minneapolis May showing a slight gain, Chicago unchanged and Kansas City off ¾¢.

Closing prices for wheat futures at leading markets Sept. 11 were: Chicago—September $2.23⅛, December $2.27⅞@2.29, March $2.32⅝, May $2.31⅝; Minneapolis—September $2.21⅛, December $2.25½, May $2.28⅝; Kansas City—September $2.20¾@2.20¾, December $2.23⅝, March $2.25⅞, May $2.23¼.

Canadian Loss Estimated

A piece of crop news which jolted futures out of the week's dullness Sept. 9 was the report that the Aug. 23 freeze in Canada had resulted in the loss of 100 million bushels of wheat, with 100 million bushels more damaged so badly they will be unfit except for animal consumption. This report, attributed to U.S. Department of Agriculture sources, compares with a previous estimate of losses in Canada ranging up to 65 million bushels. A more accurate measure of losses may be expected in the official Canadian crop report to be issued Sept. 14. If the Canadian crop is cut to the extent indicated by the USDA, heavier demand for U.S. wheat in export markets is probable.

The September crop report of the USDA, issued Sept. 11, forecast all wheat production at 1,011,644,000 bu., up from the August estimate of 986,490,000 bu. The new spring wheat estimate is for a crop of 271,107,000 bu., substantially higher than the previous forecast of 255,953,000 bu. The report appears bearish but observers point out that frost damage and rust losses are not fully reflected in the figures.

The USDA has not yet released a report, as such, on the amount of wheat placed under loan this crop year, although an inventory report indicated that about 29 million bushels had been put under either loan or purchase agreement. Definite figures are awaited so that the amounts of free wheat available can be gauged.

Movement Below Normal

Cash wheat movement was under the usual volume for this time of year, reflecting the lateness of the season and shortages of boxcars. Minneapolis received only 1,861 cars during the week, Duluth 1,220. Mill demand was active for all lots showing a protein content of 13.5% or higher, and premiums on these kinds were up 2@3¢, thus largely offsetting the decline which took place in the basic September futures. The protein of spring wheat is running lower than last year and inspections to date indicate the protein content to be 5 to 75% under the 1949 crop. This situation placed an active demand for wheat in the higher protein brackets. Elevator buyers continued to take the ordinary qualities at unchanged ranges. At the close ordinary protein No. 1 dark northern spring wheat was quoted at 2¢ under to 1¢ over the September price; 12% protein 3¢ under to 2¢ over; 13% protein 5 to 10¢ over; 14% protein 16¢ to 21¢ over; 15% protein 26¢ to 31¢ over and 16% protein 36¢ to 41¢ over. The average protein content of the hard red spring wheat tested at Minneapolis during the week was 12.94% and the durum 11.87%. For a comparable period a year ago, spring wheat protein averaged 13.60% and durum 12.68%.

The following table shows the approximate range of cash spring wheat values at Minneapolis Sept. 9:

For Dry Sound Wheat

1 Dark or Hard	$2.21@2.24
12.50% Protein	2.21@2.24
13.00% Protein	2.27@2.34
13.50% Protein	2.40@2.45
14.00% Protein	2.46@2.51
14.50% Protein	2.56@2.61

1¢ Premium for Heavy

Grade Discounts

Test weight—1¢ each lb. to 56 lb.
Damage—1¢ each 1 to 5% over 3%.
Moisture—1¢ for 14%, 1¢ additional to 15½%, then 2¢ each ½% higher.

Cash Demand Fair

Demand for cash wheat was only fair at Kansas City last week. Some strength was felt at times, stemming primarily from heavy frost damage reports out of Canada and the prospect of a tightening of the boxcar supply because of diversion to the spring wheat area. Nevertheless, cash offerings remained in sufficient number to satisfy both milling and elevator demand. Mills were coping with reduced flour operations in the area, and elevator interests were limited in their turnover because of the lack of space, so at no time did the cash demand exceed the supply last week. Premiums on dry wheat dropped from 1¢ over to close at the September price on Sept. 11 for No. 1 dark and hard ordinary, while 12% protein slumped to only 1¢ over and 13% protein was 6½¢ over. Least desirable No. 1 offerings for proteins up to 12.75% were 2½¢ under a loss of ½¢ for the week, while 13% protein in this category was 1¢ under. The basic September future, which reached a high of $2.24 on Sept. 5, closed at $2.20⅞ a week later. Receipts dipped to a crop year low of 89 cars on Sept. 6, but arrivals were better on remaining days of the week and a week end total of 473 cars came in on Sept. 11.

The following table shows the approximate range of cash wheat prices at Kansas City, Sept. 9, protein content considered:

No. 1 Dark and Hard	$2.15⅞@2.35⅞
No. 2 Dark and Hard	2.15⅞@2.34⅞
No. 3 Dark and Hard	2.15⅞@2.33⅞
No. 4 Dark and Hard	2.11⅞@2.31⅞
No. 1 Red	2.35⅞@2.35⅞
No. 2 Red	2.19⅞@2.34⅞
No. 3 Red	2.14⅞@2.33⅞
No. 4 Red	2.11⅞@2.31⅞

At Fort Worth, ordinary No. 1 hard winter wheat was reported selling Sept. 11 at $2.43@2.44 delivered Texas common points, with no premium for higher protein. Demand was poor, with offerings light.

Market Quiet

Wheat markets in the Pacific Northwest were very quiet last week. There was one sale of a full cargo for Peru for September shipment early in the week (hard winters) but no other sales in the export field. Prices are reported too far out of line. Exporters have offered out soft white wheat as low as $2.15 bu. f.o.b. ship, 6¢ below the loan value, but the markets to which sales might be made want hard red winter wheats and are not interested in the soft white wheats. Peru, Spain, Italy and Norway—the ones more interested—have insisted on hard winters. Exporters have their elevators filled with the white wheats, and must buy from CCC. Hard red winters from CCC cost $2.22½ bu. Mills are good purchasers for the occasional cars of high protein wheats, but their volume is not large.

Harvest is finished and an estimated 7 million bushels of wheat are on the ground at interior points. CCC is loading out four ships this week and more next week.

Current Flour Production

★ ★ ★ ★ ★

A Statistical Service Provided Continuously for Readers of The Northwestern Miller for More Than Half a Century

WEEKLY FLOUR PRODUCTION, IN SACKS (CWT.)

Flour production in principal manufacturing areas in mills reporting currently to The Northwestern Miller, with relationships of production to capacity and to the total estimated output of all mills in the U.S. expressed in percentages:

	Sept. 2-8, 1950	*Previous week	Sept. 4-10, 1949	Sept. 5-11, 1948	Sept. 7-13, 1947
Northwest	977,662	924,903	928,826	934,221	1,194,507
Southwest	1,143,933	1,132,772	1,128,335	1,318,849	1,432,425
Buffalo	451,504	462,317	468,841	447,588	493,082
Central and Southeast	404,853	394,174	405,247	372,932	365,839
North Pacific Coast	247,500	267,823	259,374	244,898	312,368
Totals	3,227,452	3,178,004	3,243,723	3,318,487	3,998,221
Percentage of total U.S. output	73	73	73	74	67

*Revised.

	Percentage of capacity operated in 6-day week					Crop year flour production July 1 to	
	Sept. 2-8, 1950	Previous week	Sept. 4-10, 1949	Sept. 5-11, 1948	Sept. 7-13, 1947	Sept. 9, 1950	Sept. 10, 1949
Northwest	88	83	83	104		7,448,583	8,906,551
Southwest	72	71	69	83		15,685,957	17,749,023
Buffalo	87	104	91	74	100	3,480,217	3,133,939
Central and S. E.	85	73	78	67	72	2,616,179	2,944,483
No. Pacific Coast	94	89	81	83	98	3,003,883	3,848,537
Totals	79	77	76	78	82	32,941,819	37,724,854

SOUTHWEST
Kansas City

	6-day week capacity	Flour output	% activity
Sept. 2-8	404,750	265,337	65
Previous week	408,750	328,899	82
Year ago	403,750	254,921	67
Two years ago	374,850	333,304	88
Five-year average			76
Ten-year average			79

Wichita

	6-day week capacity	Flour output	% activity
Sept. 2-8	114,000	74,781	65
Previous week	114,000	85,151	74
Year ago	114,000	85,412	68
Two years ago	114,000	85,118	74
Five-year average			71
Ten-year average			73

Salina

	6-day week capacity	Flour output	% activity
Sept. 2-8	180,500	97,581	54
Previous week	180,500	96,533	53
Year ago	180,500	76,113	42
Two years ago	180,500	81,156	45
Five-year average			53
Ten-year average			53

Representative Mills Outside of Kansas City, Wichita and Salina

	6-day week capacity	Flour output	% activity
Sept. 2-8	1,004,166	724,304	73
Previous week	1,004,166	804,892	80
Year ago	1,003,166	737,741	73
Two years ago	1,001,166	821,888	82
Five-year average			83
Ten-year average			83

CENTRAL AND SOUTHEASTERN

Mills in Illinois, Ohio, Michigan, Indiana, Kentucky, North Carolina, Tennessee, Virginia, Georgia and eastern Missouri:

	6-day week capacity	Flour output	% activity
Sept. 2-8	786,114	404,853	52
Previous week	784,114	*394,174	50
Year ago	783,914	405,247	52
Two years ago	746,914	372,932	50
Five-year average			51
Ten-year average			54

*Revised.

NORTHWEST
Minneapolis

	6-day week capacity	Flour output	% activity
Sept. 2-8	334,500	226,336	68
Previous week	334,500	*210,546	63
Year ago	331,500	214,670	67
Two years ago	276,000	166,949	60
Five-year average			74
Ten-year average			74

*Revised.

Principal interior mills in Minnesota, including Duluth, St. Paul, North Dakota, Montana and Iowa:

	6-day week capacity	Flour output	% activity
Sept. 2-8	458,950	310,894	68
Previous week	458,950	*296,818	65
Year ago	457,450	311,253	68
Two years ago	402,800	265,247	66
Five-year average			74
Ten-year average			74

*Revised.

BUFFALO

	6-day week capacity	Flour output	% activity
Sept. 2-8	451,500	451,504	100
Previous week	448,000	*440,397	104
Year ago	404,000	368,461	91
Two years ago	404,500	347,388	74
Five-year average			84
Ten-year average			88

*Revised.

PACIFIC COAST

Principal mills on the North Pacific Coast:

Seattle, Tacoma and Interior Washington Mills

	6-day week capacity	Flour output	% activity
Sept. 2-8	243,000	162,639	68
Previous week	243,000	*164,317	68
Year ago	243,000	162,551	68
Two years ago	243,000	162,619	67
Five-year average			73
Ten-year average			73

*Revised.

Portland and Interior Oregon Mills

	6-day week capacity	Flour output	% activity
Sept. 2-8	148,499	81,483	55
Previous week	148,499	63,838	43
Year ago	148,499	63,343	43
Two years ago	148,499	78,653	54
Five-year average			71
Ten-year average			72

MILLFEED OUTPUT

Production of millfeeds, in tons, for the current and prior two weeks, together with season total of (1) principal mills in Nebraska, Kansas and Oklahoma and the cities of Kansas City and St. Joseph; (2) principal mills of Minneapolis, Iowa, North and South Dakota and Montana, including Minneapolis, St. Paul and Duluth-Superior; (3) mills of Buffalo, N.Y. Production computed on the basis of 15% flour extraction.

	Southwest* Weekly production	Southwest* Crop year to date	Northwest* Weekly production	Northwest* Crop year to date	Buffalo† Weekly production	Buffalo† Crop year to date	Combined** Weekly production	Combined** Crop year to date
Sept. 2-8	25,231	248,458	18,051	158,113	4,845	45,159		203,618
Previous week	26,845		20,198		5,116	40,314		
Two weeks ago	24,147		18,044		4,333	35,198		
1949	23,889	204,274	15,593	141,507	4,171	38,845		184,352
1948	24,891	224,787	13,414	121,666	4,814	44,284		266,066
1947	18,031	187,898	10,731	101,231	4,746	47,465		417,802
1946††	17,861	164,983	14,663	125,655	4,859	43,797		441,445
Five-yr. average	21,251	245,597	14,841	143,787	4,777	43,814		330,934

*Principal mills. **75% of total capacity. 143 mills. †100% extraction basis effective March 1 to Sept. 1, 1946 (21 lb. milfeed accepted as yield of 100 lb. flour). ††Revised.

New Transport Chief Promises Action to Relieve Car Shortage

WASHINGTON—Immediate action to relieve the freight car shortage which has handicapped movement of grain and other commodities and materials has been promised by the newly appointed defense transportation chief.

James K. Knudson, member of the Interstate Commerce Commission, this week was named director of priorities and allocations for transportation under the Defense Production Act of 1950. He was appointed by Col. J. Monroe Johnson, ICC chairman.

In taking over the new post, Mr. Knudson acknowledged that his organization's chief problem will be to ease the car shortage. And he asked that carriers and shippers cooperate in following orders to be issued. The program will be limited and on a voluntary basis, he said.

Mr. Knudson, who will continue as ICC commissioner, said his organization will work through CCC bureaus in issuing orders. His duties will include direction of matters concerned with transportation equipment, manpower and materials.

Problem Persists

Meanwhile, no appreciable relief from the serious shortage of boxcars for the movement of grain was reported this week, and growing numbers of blocked elevators and piles of grain on the ground brought further complaints from grain and transportation men.

Hundreds of country elevators remained or became plugged, and millions of bushels of grain were piled on the ground in the Northwest and Pacific Northwest.

The Northwest Grain Transportation Committee, following a meeting in Minneapolis last week, cited the "dismal picture" in a telegram to Col. Johnson strongly asking action to remedy the situation.

The message, signed by the committee chairman, A. C. Remele of the Van Dusen Harrington Co., said "the record shows persistent failure of Association of American Railroads and ICC efforts to date to build up shockingly low percentages of ownership of boxcars on lines serving Minnesota, the Dakotas and Montana."

Drastic Action Urged

"Somehow it must be brought home that this situation cannot be met without special treatment over other areas because you are dealing with perishable items . . . and if ever drastic action were justified in taking cars away from someone else to give to grain farmers, this is the time," the wire said.

"Everyone in the Northwest, including growers, elevators, railroads and government agencies, agrees the time for talk is past and the occasion for immediate and drastic action is now. Everyone understands the reasons for the trouble and all the background, but the need now is to get some cars to move this harvest."

Railroad reports last week indicated that there were almost 1,500 blocked elevators on six listed lines including the Great Northern and Northern Pacific. Most of these plugged elevators are in the Northwest and Pacific Northwest.

Estimates of grain piled on the ground along railroads from Minnesota to the Pacific Coast range from 6 to 8 million bushels, and large additional amounts are piled on the ground on farms. In the Pacific Northwest, more than 6 million bushels of wheat are reported on the ground.

As of Sept. 1, percentages of ownership of boxcars on lines included 70% for the Great Northern and 76% for the Northern Pacific. Figures for some other lines serving the Northwest were higher, but they do not move as much grain.

W. L. Harvey, AAR district manager at Minneapolis, said average daily receipts of empty boxcars increased from 111 in August to 123 during the first part of September on the Northern Pacific and from 126 to 228 on the Great Northern. This indicated that cars were moving better, Mr. Harvey said. But it was pointed out that even larger receipts would be necessary to increase percentages of ownership materially.

Northwest Grain Transportation Committee officials said that the boxcar problem is worse because of an order directing the return of Canadian cars empty, without their being loaded and used in the U.S. while en route back to Canada. This order, it was explained, was issued in efforts to restore a balance between numbers of Canadian cars in the U.S. and American cars in Canada.

Truck movement of grain to terminals is increasing, said Lloyd N. Case of Minneapolis, secretary of the Northwest Country Elevator Assn. and the Minneapolis Terminal Elevator Assn., but this is not expected to help the situation to any great extent.

The Millers National Federation, in a recent bulletin, has urged mill managers to work for improved utilization of boxcars. For one thing, heavier loading was suggested. It is suspected, according to MNF, that the average load of mill products has been no more than 55,000 lb. in recent months, whereas for a considerable time in World War II and later, loads reached 75,000 lb. or more. Speedy unloading and loading also were urged.

MNF officials suggested that millers anticipate the expected government action in the transportation field by taking steps to increase car use efficiency.

More Grain Storage Needed in Israel L. S. Myers Reports

KANSAS CITY—Israel needs additional elevator capacity and negotiations are under way to build substantial grain storage space at Haifa, Louis S. Myers, vice president and general manager of the Rodney Milling Co., Kansas City, said this week on his return from Jerusalem. Mr. Myers and Otto Bresky of Boston, president of the milling company who were in the Near East nation at a planning conference last week, are studying the feasibility of the engaging in the grain storage project at Haifa and may build an elevator there.

Israel is a heavy bread consuming nation, Mr. Myers said. Milling capacity is adequate at present, but will need to be expanded in time as population increases. About 460,000 persons have entered the country in the past two years and 600,000 more are expected in the next three years.

Mr. Bresky and Mr. Myers were among 45 Americans invited to Israel by David Ben Gurion, prime minister, to discuss means of improving the financial condition of the infant nation and continuing its economic development. The conference worked out a plan for raising $1½ billion to finance agricultural and industrial expansion, Mr. Myers reported.

Israel is striving for self-sufficiency in food, but it will be a long time before that objective is achieved, the milling executive said. One encouraging development has been the recent discovery of immense supplies of underground water in the so-called desert area, which, he pointed out, would greatly facilitate irrigation development.

Rationing of both food and clothing are practiced in Israel, Mr. Myers said, and an austerity program has permitted exporting food and manufactured goods to other Near East countries. This trade is awakening the people of the Near East to the possibilities of a higher standard of living, and may be a healthy contribution toward peace if further developed, he declared.

The people of Israel are active and ambitious, Mr. Myers commented, and their cities have the bustle and activity of an American metropolis, much in contrast to the leisurely pace general in the Orient.

Canada Posts Minimum Farm Grain Prices

WINNIPEG—The Canadian Wheat Board has announced minimum prices payable to farmers in western Canada for wheat, oats and barley for the 1950-51 crop year.

The price for the top grade of each grain has been set at $1.40 bu. for No. 1 northern wheat, 95¢ bu. for No. 2 C.W. six-row barley, and 65¢ bu. for No. 2 C.W. oats, all basis in store Fort William-Port Arthur. The prices for the other grades are set at varying discounts, and the same is true for the tough and damp grades.

D. E. SMITH TO HEAD CCC OFFICE IN KANSAS CITY

KANSAS CITY—Donald E. Smith has been appointed director of the Kansas City regional office of the Commodity Credit Corp. Ralph Trigg, president of CCC, said that Mr. Smith will take over his new post Sept. 13.

The newly appointed regional director is 39 years of age and has been assistant director of the agency's Chicago office. He succeeds Woodrow R. Walton, who resigned about three months ago to become vice president and manager of the newly formed Rock Island Grain Co., Ft. Worth, Texas. John Cowan, assistant director of the Kansas City office, has been acting head since Mr. Walton's resignation.

The new director is a native of Illinois and a graduate of that state's university. He formerly was employed by the department of agriculture at Springfield, Ill., as a crop estimator, and later he served with the War Food Administration before his appointment to the CCC post at Chicago. He is married and has five children.

MANLIFT USE PROHIBITED FOR 'TEEN-AGE WORKERS

WASHINGTON — Employment of persons under 18 years of age in jobs which require them to ride on a manlift has been prohibited in a regulation issued by the Secretary of Labor, and which becomes effective Sept. 30, 1950. The regulation applies to all employers who are engaged in interstate commerce.

ANNOUNCEMENT OF COUNTY SOYBEAN LOAN RATES DUE

WASHINGTON — This week the U.S. Department of Agriculture is expected to issue county loan rates for soybeans. It is expected that the county prices will be calculated on a freight off terminal basis in the same manner that corn county prices are determined.

Trade reports indicate that western European nations have been buying new crop beans, using their own free dollar credits for these supplies. Early November deliveries have been reported at $2.38@2.39 bu. in sales to western Germany, France and Italy.

Economic Cooperation Administration funds have not yet been made available for new crop bean procurement. ECA officials have said that they were withholding these authorizations which may amount to about 6 million bushels of beans until after the September crop report was issued. Government officials generally have feared that beans would fall below the recently announced $2.06 bu. national average price at the time of harvest.

The announcement of the price support program last week and the ECA procurement authorizations are expected to firm up the bean market at country points, officials say.

Q.M. REQUESTS OFFERS OF 31,390 SACKS FLOUR

CHICAGO—The Chicago Quartermaster Purchasing Office has asked for bids on 31,390 sacks of hard and soft wheat flour, approximately one third of the amount for export.

Bids are to be opened Sept. 13, Sept. 15 and Sept. 19, with the largest awards to be announced Sept. 15. Included in the buying that day will be one lot of 15,000 sacks of hard enriched flour for delivery at Kansas City for beyond, domestic pack.

Other buying will involve smaller quantities for delivery at scattered points.

EXTRA DIVIDEND VOTED BY RALSTON PURINA CO.

CHICAGO—Directors of the Ralston Purina Co. have declared an extra dividend of $2 a common share in addition to the quarterly payment of 50¢. The company paid a similar extra in September, 1949.

ARNOLD
...of...
STERLING
Mills and Sells
"Thoro-Bread"
(Diastatically Balanced)
A very fine, strong, altogether uniform and dependable flour
ARNOLD MILLING CO.
STERLING, KANSAS

The Standard Others Strive to Reach
WHITE SWAN
FLOUR
SPRINGFIELD MILLING CORPORATION
MINNEAPOLIS • MINNESOTA

Snow Lily
Fancy Short Patent
Biscuit and Pastry Flour
ENNS MILLING CO., Inman, Kan.
Southern Regional Office
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Victor-Champion-Frost King-Headliner
Family Flour De Luxe
THE CRETE MILLS
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Evans Milling Co.
INDIANAPOLIS IND. U. S. A.
Manufacturers Kiln Dried
WHITE CORN PRODUCTS
Capacity 15,000 Bushels

Lyon & Greenleaf Co., Inc.
MILLERS OF
High Grade Soft Winter Wheat Flour
Plain and Self-rising
LOGANSPORT, IND. NORFOLK, VA.

We Specialize in ...
FLOUR for BAKERS
SPRING WHEAT • KANSAS WHEAT • SOFT WHEAT
"The Beardstown Mills"
BEARDSTOWN ILLINOIS

80 Years of Reliability
PILLSBURY'S
BAKERY FLOURS

INCOME GAIN SHOWN BY ALLIED MILLS, INC.

Formula Feed Tonnage Volume Up for Fiscal Year; Outlook Good, Stockholders Told

CHICAGO—An increase of more than $57,000 in net income on net sales of more than $3⅔ million, compared with the previous fiscal year was reported by Allied Mills, Inc., for the fiscal year ended June 30, 1950.

Harold J. Buist, president of the company, told stockholders in the report that the tonnage of sales showed an increase and that dollar volume was less because of an average lower price level.

Sales for the year of record totaled $70,996,757 as compared with $74,774,517 for the previous year.

Net income for the 1950 year was $2,427,071 as compared with $2,369,813 for the previous year.

Mr. Buist told his company's stockholders that unless the war situation "develops in magnitude, we should not have inflationary prices for feed ingredients, which is most desirable for our industry."

He said also that Allied Mills "now is far better equipped to meet any war emergency." The company last year completed new plants at Ft. Wayne, Ind., and East St. Louis, Ill.

PMA ANNOUNCES CHANGE IN UGSA TERMINOLOGY

MINNEAPOLIS — The Production and Marketing Administration office here has announced discontinuance of the term "immediate shipment" in connection with warehousemen's functions under the Uniform Grain Storage Agreement.

In an amendment to the handbook for warehousemen operating under the UGSA, PMA said it was substituting the term "handling only" for "immediate shipment." The term "handling only," it was explained, describes the producer's farm-stored grain delivered to a country warehouse for the purpose of being graded and shipped—not for storage.

The warehouseman is only allowed receiving and loading out charges as provided in the UGSA schedule of rates, the Minneapolis PMA office said. Warehouse receipts covering "handling only" grain should be issued, immediately canceled and retained by the warehouseman, officials added.

In explaining the reason for the change, PMA said: "In order to provide relief in case of local shortage of storage space, this office has on request of state and county offices issued a limited number of 'immediate shipment' loading orders (now renamed 'handling only' loading orders). In some instances, warehousemen have accepted these orders as authority to ship warehouse-stored grain and in so doing both the warehouseman and this office are put to extra work in handling, recording and accounting for such grain. Since it is apparent that part of the misunderstanding is caused by a misrepresentation of the term 'immediate shipment,' we will hereafter use a more descriptive term and designate all such orders as 'handling only' loading orders."

OUR 77TH YEAR
The Northwestern Miller

SUNNY KANSAS
Finer baking comes naturally with SUNNY KANSAS flour. For the margin this celebrated brand has over ordinary flours lies in choice wheats selected from the cream of the hard winter crop. That top notch SUNNY KANSAS baking quality is fully reflected in a good looking, good tasting loaf.

THE WICHITA FLOUR MILLS CO.
5,000 Sacks Capacity 1,000,000 Bushels Storage
WICHITA • KANSAS
CABLE ADDRESS, "SENTINEL"

SPRING WHEAT FLOURS
RED WING SPECIAL
BIXOTA
CREAM of WEST
PRODUCE BREADS WITH TASTE APPEAL
THE RED WING MILLING CO.
RED WING, MINNESOTA
Wheat Washed with Our Own Artesian Well Water
Flour Tested and Baked in Our Own Laboratory

SIMONDS-SHIELDS-THEIS GRAIN CO. GRAIN MERCHANTS
Storage Capacity 4,000,000 Bushels Kansas City, Mo.

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Price *vs.* Quality

FLOUR BUYING "BARGAINS" are likely to prove disastrous. For more than 50 years you have bought our brands with perfect safety, knowing that they represented the highest and most *Dependable Quality* that scientific milling could produce.

BAY STATE MILLING CO.
WINONA, MINNESOTA
Millers of HARD SPRING WHEAT *and* RYE FLOURS

WESTERN STAR
KANSAS STAR
GOLDEN CREST

There's sound reason every season to bake these "Star" flours

The WESTERN STAR MILL CO.
SALINA, KANSAS

Stock Market Picture

Quotations on baking, milling and allied stocks listed on the New York Stock Exchange and the New York Curb Market:

	High	Low	Close	Close
			Sept. 7,	Sept. 8,
	1950		1950	1950
Allied Mills, Inc.	30⅝	27	29	28⅞
Allis-Chalmers	23⅞	20⅝	23⅝	23⅝
Pfd. $2.25	84	81½	89	89
Am. Cyanamid	70⅝	69	69⅞	69¼
Pfd.	119½	113½	120	120
A-D-M Co.	41½	33⅝	39⅝	40⅛
Borden	58⅝	52⅝	58⅝	59
Burry Biscuit Corp.	3⅝	3⅜	3⅝	3½
Cont. Baking Co.	19⅝	18⅝	18¾	18¾
Pfd. $5.50	100	88	93	93½
Corn Pr. Ref. Co.	72⅝	65	64⅝	65⅛
Pfd. $7	181½	170½	181½	183½
Cream of Wheat	39⅛	36⅝	38	39⅛
Dow Chemical	70	64⅝	65½	67⅝
Pfd. $4 A	111½	106	109⅝	109⅝
Pfd. $4.25 2nd	116½	110¼	111	110
**Flour Mills of America, Inc.	17	9⅝	10⅝	10½
Gen. Baking Co.	12	9½	8⅞	9⅝
Pfd. $8	166	146	150	*148½
Gen. Foods Corp.	51⅝	44⅞	46½	45⅝
Pfd. $3.50	103½	98¾	*101⅝	101½
General Mills, Inc.	49	35⅝	38⅛	38
Pfd. 5%%	113	103⅝	114	117
Pfd. 5%	139½	124¼	138⅝	138½
Gt. A&P Tea Co.	140⅝	115¾	115⅝	115
Pfd. $5	147	139	133	134
Horn & Hardart Corp. of N.Y.	34	31¼	31⅝	31⅝
Pfd. $5	111½	109¾		110
Pfd. $8	167	150		160
Merch. & Co.	42	39⅝	41¼	41⅝
Pfd. $3.50	100	96	*100	99½
Pfd. $4	146	139	151½	*153½
Natl. Biscuit Co.	38⅞	36¼	36⅝	37
Pfd. $7	168	153½		163
National Agene	18½	13⅝	14	14
Pills. Mills, Inc.	34½	30	32½	33⅝
Pfd. $4	106	103	*103½	105½
Procter & Gamble	68¼	56	60⅛	68⅛
Purity Bak. Corp.	34⅞	33¼	30¼	30
Quaker Oats Co.	113½	85	110	113½
Pfd. $6	160¼	154	155	156¼
Ralston Purina Co., $2.75 Pfd.	102½	100	101	102½
St. Regis Pap. Co.	10⅝	7⅝	10½	10⅝
Pfd. $4.40	85	85	85	86
Std. Brands, Inc.	34⅛	30	33⅝	33⅛
Pfd. $4.50	90⅝	89¼	93½	94
‡Sterling Drug	39⅝	34	34⅞	35½
‡Pfd. $3.50	161½	88	141	*141
Swift, Bis., Inc.	63⅜	49	55	57
United Biscuit of America	23	21½	20⅞	20⅞
Pfd. $4.50	111	106½	111	*111
Victor Ch. Wks.	51⅝	39¾	43	43⅝
Pfd. $3.50	101	96⅞	*101	*101
Wagner Bak. Co.	9½	5⅝	7¾	7
Ward Baking Co.	19⅞	14½	17⅝	17½
Warrants	6⅞	3⅜	4⅝	5
Pfd. $5.50	103½	97	101	102½

	Bid	Asked
Colorado Milling & Elev. Co.	15½	17
‡Safety Car Heating & Lighting Co., Inc.	15½	17
**Standard Milling Co.	6¼	7¼

Closing bid and asked prices on stocks not traded Sept. 7:

	Bid	Asked
Hathaway Bakeries, Inc.	9⅝	9¾
Omar, Inc.	15½	17
Wagner Baking Co., Pfd.	111½	113

*Previous close. **Midwest stock market. Over counter. ‡Subsidiary Sterwin Chemicals, Inc.

CANADIAN STOCKS

	High	Low	Close Aug. 25,	Close Sept. 1,
	1950		1950	1950
Canada Bread	7	7¼	7.00	7.00
Can. Food Prod.	6	2	6	4½
A	14	9	9½	9¾
Pfd.	75½	58	65	60
Consol. Bakeries	9¾	7	8	8¼
Federal Grain, A	13	9	12	12¼
Pfd.	117	110	118	117
Gen. Bakeries	3.00	2.10	2.50	2.75
Lake of the Woods	18½	13	13¾	13
Maple Leaf Mlg.	10½	9¾	10½	10¾
McCabe, A	9¾	8½	9	9¾
Ogilvie Flour	22½	19¾	21½	21¾
Purity Flour	60	45½	49	49
United Grain, A	19½	18	18½	18½
George Weston	28	20	24½	25½
Pfd. 4½%	104	100	107½	104

Closing bid and asked prices on stocks not traded:

	Bid	Asked
Canada Bread, Pfd.	60	64
Catelli Food, A	16½	
Catelli Food, B	14¼	
Canadian Bakeries	8½	9½
Inter-City Bakeries	14½	
Lake of the Woods, Pfd.	150	
McCabe Grain, B	7½	8½
Mid Pacific Grain	17¼	17¾
Ogilvie Flour, Pfd.	140	
Purity Flour	6	8½
St. Lawrence Flour	17	18
St. Lawrence Flour, Pfd.		140
Toronto Elevators	19	19¾
Western Grain	1.85	2.25
Western Grain, Pfd.	60	
Woods Mfg., Pfd.	114¾	

Bonded Grain in the United States

Stocks of bonded grain in the U.S. as compiled by the secretary of the Chicago Board of Trade, Sept. 5, 1950 (000's omitted):

	Wheat	Corn	Rye	Barley
Boston	4			
Buffalo		242	579	
Afloat	181			
Chicago			274	
Afloat				
Duluth	153	418	378	
Afloat				
Peoria	358	835	1,119	
Port Huron, Mich.	307		845	
Milwaukee	33		599	

A COMPLETE
FLOUR SERVICE

- Hard Spring Wheat
- Hard Winter Wheat
- 100% Whole Wheat
- Cake Flours
- Pastry Flours

RUSSELL-MILLER MILLING CO.
MINNEAPOLIS 1, MINN.

Millers of OCCIDENT, AMERICAN BEAUTY *and other bakery flours to fit every formula*

IT'S BIN AGED

Flour from this mill comes to you fully aged — ready to use

ATKINSON MILLING CO.

KING MIDAS FLOUR

KING MIDAS FLOUR MILLS
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CHASE BAG COMPANY
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PAPER SACKS FOR MILLERS
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CINCINNATI O

MotherHubbard Flour
FOR QUALITY FLOUR AND ECONOMY
Hubbard Milling Co.

DAVIS-NOLAND-MERRILL GRAIN CO.
KANSAS CITY - - MISSOURI

ALFALFA MEAL
Sun-Cured and Dehydrated
NATIONAL ALFALFA DEHYDRATING & MILLING CO.
Lamar, Colo. St. Louis, Mo.

1950 Soybeans to Be Supported at $2.06 Bu., 5c Under '49 Crop

WASHINGTON — United States Department of Agriculture fears over the price outlook for soybeans as the new heavy crop moves to harvest were reflected last week when a price support level for 1950 crop beans was announced at $2.06 bu., national average. This announcement has been deferred for many weeks, but the recent official forecast of the crop size has finally forced action.

Beans grading No. 4 or better with not more than 14% moisture are eligible for support through loans and purchase agreements from time of harvest until Jan. 31, 1951. Premiums and discounts from the above mentioned basic grades for test weight, splits and damage will apply.

The price support level announced for beans represents approximately 80% of the Aug. 15 parity for beans of $2.58 bu. This compares with the 90% level of last year's crop which was $2.11 bu.

Cottonseed loan and purchase arrangements were announced at the same time by USDA at $51 a ton for seed put under loan by producers and $47 a ton for purchases of seed. USDA officials discounted the importance of the cottonseed loan program on the basis of current market quotations for seed, which are substantially over the rates announced this week. The most recent price conclusions reached by USDA in its Agricultural Price Situation report for August 15 disclosed that producers have been receiving $71.50 for seed.

—BREAD IS THE STAFF OF LIFE—

CONTINENTAL VOTES DIVIDEND

NEW YORK—The board of directors of the Continental Baking Co. has declared the following dividends: A quarterly dividend of $1.37½ a share on the outstanding $5.50 dividend preferred stock, payable Oct. 1, to holders of record of such stock at the close of business Sept. 15; and a regular quarterly dividend, for the third quarter of the year 1950, of 40¢ a share on the outstanding common stock, payable Oct. 1 to holders of record of such stock at the close of business Sept. 15.

—BREAD IS THE STAFF OF LIFE—

LAKE GRAIN MOVEMENT SHOWS SHARP INCREASE

BUFFALO—There has been a substantial increase in lake grain traffic as the usual fall movement gets under way. More than a dozen ships carrying over 3,000,000 bu. grain were reported en route to the port of Buffalo.

So many of the lake bulk freighters are busy in the ore trade that there is a shortage of vessel carrying grain space. The demand for cargo space has pushed the Duluth-to-Buffalo grain-carrying rate up to 8½¢ bu. It has been 7¢ all summer.

The size of the fall grain movement to Buffalo will be governed largely by the amount of vessel space that can be obtained and by storage space available. Buffalo's 25,000,000-bu. commercial elevators now are holding more than 20,000,000 bu.

—BREAD IS THE STAFF OF LIFE—

SHERWIN L. TOBIAS NAMED

CHICAGO—Sherwin L. Tobias has been named manager of the St. Louis branch office of Simmonds & Simmonds, well known feed advertising agency.

Thawed Receipts, Shipments and Stocks

Receipts, shipments and stocks of flaxseed at Minneapolis and Duluth for the week ending Aug. 26, in thousand bushels:

	Receipts		Shipments		Stocks	
	1950	1949	1950	1949	1950	1949
Minneapolis	137	2,564	5	85	7,279	9,484
Duluth	111	1,224	—	84	1,065	781
Week ending Sept. 2:						
Minneapolis	1,340	2,866	77	319	7,294	9,434
Duluth	74	78	—	84	1,055	852
Week ending Sept. 9:						
Minneapolis	1,186	2,083	219	141	7,183	10,294
Duluth	81	442	225	84	1,791	1,284

Millfeed Receipts and Shipments

Receipts and shipments of millfeed at the principal distributing centers for the week ending Aug. 26, in tons, with comparisons:

	Receipts		Shipments	
	1950	1949	1950	1949
Minneapolis			10,320	11,784
Kansas City	2,589	1,320	4,110	3,480
Milwaukee		20	4,290	4,170
Week ending Sept. 2:				
Minneapolis			11,340	11,910
Kansas City	1,815	1,455	4,110	4,110
Week ending Sept. 9:				
Minneapolis			8,790	9,450
Milwaukee		20	3,210	3,270

The Rodney Milling Co.
25,000 Cwts. Capacity
Grain Storage 1,350,000 Bus.
KANSAS CITY, MISSOURI
"Heart of America" FLOUR
CHICAGO OFFICE
Kelly Flour Co., 910 N. Michigan Ave.
BOSTON OFFICE:
Seaboard Allied Milling Corporation
1700 Statler Bldg.

STANDARD MILLING COMPANY
Millers of
• CERESOTA • ARISTOS
BAKERY FLOURS

WE ARE LARGE BUYERS
of PURIFIED MIDDLINGS
and PURIFIED WHEAT GERM
We will be glad to get your quotations
The Cream of Wheat Corporation
Minneapolis, Minnesota

Bowersock Mills & Power Co.
LAWRENCE, KANSAS
ZEPHYR FLOUR
AS FINE A BAKING FLOUR AS A BAKER CAN BUY AT ANY PRICE
Established 1874

"RUSSELL'S BEST"
"AMERICAN SPECIAL"
Our mill is located in the high protein wheat district of central western Kansas, and secures most of its wheat directly from growers.
RUSSELL MILLING CO., Russell, Kansas

LA GRANGE FLOURS . . .
whether plain or enriched, remain the same high standard, dependable flours that have characterized the products of La Grange Mills over the half century and more of their operation.
This quality pattern is not an accident but the result of painstaking care in wheat selection and careful milling.
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You can depend on LA GRANGE FLOURS
☆
LA GRANGE MILLS RED WING MINNESOTA

96
THE MODERN TERMINALS AND WHARVES OF THE PORT OF HOUSTON CAN ACCOMMODATE 96 OCEAN-GOING VESSELS—17 BARGES AND SMALLER CRAFT. EACH WILL BE SERVED WITH THE SAME SPEED AND EFFICIENCY THAT HAS MADE THIS NUMBER ONE GULF PORT WORLD FAMOUS.

PORT OF HOUSTON
HARRIS COUNTY HOUSTON SHIP CHANNEL NAVIGATION DISTRICT
P. O. BOX 9187 TELEPHONE WE 6661 HOUSTON 11, TEXAS

GROCERY PRODUCTS NEWS

PREPARING THE SETTING—Hundreds of "hard-to-resist" recipes for macaroni, spaghetti and egg noodle dishes will appear in the nation's newspapers and magazines during National Macaroni Week, Oct. 5-14, to stimulate the public's appetite for macaroni products. In the picture above, Joan Bowen and Mayburn Koss, home economists of Theodore R. Sills & Co., public relations consultant, are shown preparing the setting for a taste-appealing photograph of a spaghetti dish. Al Gommi, photographer, looks on. The finished photograph and recipe will be distributed to various publications.

Survey Shows Flour, Mix Buying

SALT LAKE CITY—Some 94% of the families in the greater Salt Lake City market buy all-purpose flour, according to the 1950 Consumer Analysis of the market. The 1949 analysis showed a slightly lower figure, 91.6%.

The report was published by the Salt Lake City Deseret News and was based on returns from 3.18% of the 53,530 families in the area. Questionnaires were returned early this year.

Figures on family buyers by income groups show no marked variation, although percentages are slightly higher among lower and middle income groups. For example, 93.6% of the families with annual incomes of less than $2,000 and 94.6% of the families in the $4,000-$6,000 category buy family flour, according to the study, while 90.4% of the families with incomes over $7,500 buy the product.

Prepared cake flour, the 1950 study showed, is purchased by 63.4% of the families in the Salt Lake City market. This compares with a figure of 57.07% for 1949. Among the various income groups, the percentages of buyers vary in proportion to income. The product is bought by 56.25% of the families in the lowest income group and by 75.1% in the highest income classification.

The number of cake mix buyers, it was found, has shown a substantial increase. The 1950 analysis shows that 52.18% of the families in the market buy the product. This compares with 30.62% in 1949. Almost 14% buy cake mix regularly, while 38.37% buy it occasionally. In the middle and upper income groups, the percentages of family buyers range from 56 to 61, substantially more than the figure of 45.46% for the group with the lowest incomes.

Biscuit mix, the analysis shows, is bought by 68% of the families in the greater Salt Lake City market. Some 41% buy it occasionally, while 27% purchase it regularly. By income groups, the percentages of family buyers are highest in the upper income classifications. The mix is purchased by 80% of the families in the $6,000-$7,500 group, compared with 56.8% in the less-than-$2,000 group.

Gingerbread mix is bought by 39% of the families in the market, according to the study. This represents little change from the 1949 figure of 41.5%. Approximately 34% of the families buy it occasionally and only 4.64% regularly. The percentages of family buyers by income group increase with rising income.

Pancake and waffle mix enjoy wide popularity, the survey showed. The mix is bought by some 80% of the families in the market. And almost 50% of the families purchase it regularly. There are no wide variations among income groups.

The survey showed that about 39% of the families in the market buy pie crust mixes. This compares with a percentage of 33.3 for 1949. Some 28% of the families buy the product occasionally, while 10% buy it regularly, it was found. For the most part, percentages of family buyers increase with increasing income.

Hot roll mix is bought by more than 32% of the families in the market, the survey indicated. About 26% of the families buy it occasionally and 6.5% regularly.

Macaroni or spaghetti, the report says, is purchased by more than 92% of the families—about the same as in 1949. Percentages of buyers are about the same through all income groups.

Food Marketing Charges Show Further Increase

WASHINGTON—Charges for marketing foods in the family "market basket" increased 6% from an annual average rate of $332 in May to $351 in June, according to the Bureau of Agricultural Economics. The June, 1950, rate also was $2 higher than the figure of $349 in June last year.

Marketing costs increased steadily between February and June, 1950, BAE officials said, and more than made up for the decline to $319 which occurred between June, 1949, and February, 1950. However, charges in June this year were still considerably below the postwar high of $363 in October, 1948.

(The "market basket" contains quantities of farm food products equal to the 1935-39 average annual purchases per family of three. However, its retail cost is lower than total costs of current consumption of all foods because it does not include foods of nonfarm origin and does not allow for the currently higher level of consumption and other factors.)

BAE officials said the retail cost of farm foods in the market basket rose 3% from an annual average rate of $634 in May to $653 in June. This was fourth successive monthly increase and was one of the largest ever recorded. But the retail cost was still 1% below the level a year earlier. Meanwhile, reports indicated that the cost would increase another 3% from June to July.

The value of farm products equivalent to foods in the market basket did not change significantly from May to June, and the farmer's share of the consumer's food dollar declined 1¢ to 46¢, according to the report.

A large share of the general increase in retail cost and marketing charges was attributed to increases in the fruits and vegetables classification. There was another major increase in retail cost and marketing charges for meat.

WHOLESALERS' JULY SALES JUMP

WASHINGTON — Sales of wholesale grocers in July this year were 39% higher than in July, 1949, and were up 17% over sales in June this year, according to the U.S. Department of Commerce. The big increases reflect the buying activity which followed the outbreak of fighting in Korea. Large gains were shown in all areas, the report notes. But the biggest increase from a year earlier was the 52% gain in the Pacific Coast states. The largest increase from June this year was the 21% jump in the west north central states. Wholesalers' end-of-the-month inventories showed declines from the June, 1950, levels in almost all areas and declined 4% nationally.

PACKAGING SHOW SET

NEW YORK—The 20th National Packaging Exposition will be held April 17-20 at Atlantic City, according to an announcement by the American Management Assn., which sponsors the annual event. The 1950 exposition was held last April at the Navy Pier in Chicago.

Flour, Mix Sales Up

Monthly marketing reports by the Industrial Surveys Co. show that consumer purchases of flour and mixes were 8% higher in June this year than in the corresponding month of 1949, the National-American Wholesale Grocers Assn. pointed out in a recent bulletin for its members. For the first six months of this year, sales of flour and mixes were 4% larger than in the same period last year. Prices of these products in June, 1950, were up 2% from a year earlier.

BUILD MACARONI PLANT AT SAN LEANDRO, CAL.

SAN LEANDRO, CAL.—Construction work was begun recently on a new plant here for the Golden Grain Macaroni Co. The $250,000 project will include a building with 42,000 sq. ft. and four silos to hold 10 carloads of raw materials.

The Golden Grain plant, according to a recent announcement, will be the largest macaroni operation in the West with a capacity of a carload of macaroni products a day. More than 100 workers will be employed at San Leandro, including salesmen and drivers.

REPORT ON WHOLESALERS' PROFITS TO BE RELEASED

WASHINGTON—Forthcoming publication of the results of the U.S. Wholesale Grocers Assn.'s survey of wholesale grocers' profit and loss figures for 1949 has been announced by Harold O. Smith, Jr., the association's executive vice president.

"The publication will be off the press," Mr. Smith said, "in time for release at the special war emergency meeting for the wholesale grocery

trade to be held under the sponsorship of the association at The Greenbrier, White Sulphur Springs, W. Va., Sept. 21-23.

"The first of these annual surveys was conducted by the association last year for 1948 figures and attracted wide attention and use by the food industry. The publication of the 1949 figures will undoubtedly be of even greater value than those of the previous study because they include the operating results of nearly 100 more firms and an additional sales volume of $207 million."

Mr. Smith pointed out that the 232 firms in the current survey, located in each of the nine Census Bureau geographical areas, range in annual volume from $218,000 to $40,000,000, with the median firm having net sales of $1,245,331 and the average per-firm volume being $2,170,000.

Price Curbs, Rationing Not Needed, N.Y. Grocers Say

NEW YORK—The New York State Food Merchants Assn. has found that 96% of its members believe there is no need to ration food supplies and that 91% feel price control is not needed. The findings were reported following a survey of the 5,000 association members.

The small proportion who felt that some controls are necessary mentioned sugar, coffee and soap products most frequently.

The association also reports that most retail food stores in the state showed smaller profits during August. This was attributed to retailers' reluctance to raise prices to consumers as fast as prices to retailers have been increased.

GROCERY CHAINS REPORT 15% GAIN IN JULY SALES

NEW YORK—Food chains' sales in July showed an increase of 15% over sales in the corresponding month last year, according to a Chain Store Age report. The increase was attributed to a considerable extent to the international situation.

The national average sales gain of 15% was highest in 22 months, and several regions recorded their biggest increases in two years, the magazine said. The figures are based on reports from 103 chains which operate a total of 16,259 stores. Almost all of the 103 chains showed an increase, according to the report.

Of the various regions, the middle Atlantic section showed the biggest July gain—17.5%. The east central region was second with an increase of 16.5%.

GROCERY STORE SALES GAIN

WASHINGTON — Sales of independent grocery stores in July showed an increase of 3% over the volume in June, according to the U.S. Department of Commerce. Compared with the corresponding month last year, July sales were up 9%. And for the first seven months of the year, sales were 2% higher than in the corresponding period of 1949. For the food group as a whole—including meat markets, retail bakeries and other types of food stores—sales in July this year were 7% higher than in July, 1949, and 1% higher than in June, 1950. For the first seven months of the year there was no change.

The Flour Distributor's Viewpoint . . . by Wayne G. Martin, Jr.

IT is to the credit of the officers and members of the New York Association of Flour Distributors that they so promptly took steps to meet whatever emergencies might occur with the use of government controls resulting from the Korean war. As early as July 27, the association empowered its good and welfare committee "to take immediate steps toward meeting the potential controls of industry arising from world war threats."

These steps were outlined as follows: "First, to encourage our national association to approach the proper governmental agencies to volunteer full cooperation and to establish a community of interest that would lead to efficiency and appreciation of mutual aims and needs. It would be well to know what the millers expect us to do. Second, to alert our members to back our government and to gather data to be available for creating wise and fair regulations that eliminate confusions and needless bickerings to correct mistakes. Third, to portray our importance to small business and to a wide segment of the public, plus our historical position occupied apart from milling or grocery industries which have different problems and revenues."

Taking precautions like these in advance of the actual need for action is the best possible way to avert future trouble, and the New York Association of Flour Distributors should be congratulated for exerting this leadership.

VALUE OF RECORDS—Flour distributors will remember how essential it was in the days of OPA to produce accurate cost figures in order to obtain fair mark-ups. Without this data, which proved extremely difficult to obtain, there is no telling what might have happened to the flour distributing industry. With conditions as they now are, there is a possibility that distributors may again be faced with the same problem.

Certainly reliance cannot be placed upon the figures presented to OPA. Costs have risen materially since then. It is extremely vital, therefore, that all flour distributors have available figures on such cost factors as selling expense, cartage, warehousing, overhead, taxes and bad debts.

Previous experience has shown that surprisingly few flour distributors keep records which will reveal this information. We urge flour jobbers to examine their bookkeeping methods immediately and make certain that they can produce cost data.

GOOD ADVICE—H. W. Larsen, Chicago, former president of the National Association of Flour Distributors, recently told that organization that "it must be remembered that the strength of any trade association can be measured only by the willingness and the vigor with which its members serve. In order that the officers of The National Association of Flour Distributors carry out their duties successfully, they must know above all else the aims and hopes of its membership, bearing in mind that this group is the only organization serving the interests of flour distributors throughout the U.S."

We have repeatedly mentioned that fact in this column. Without The National Association of Flour Distributors, and despite the fact that it is purely a voluntary organization without any paid employees, flour distributors would have had no voice whatever to speak for them during the war emergency or any other time.

Too much credit cannot be given to Mr. Larsen and other industry-minded business leaders for their contributions to the industry. All too frequently they are blamed as much as they are praised. But those who know the value of the work they do free of charge for the industry deeply appreciate the service and accord them the honor so well due them.

CONSERVING EQUIPMENT — In view of the constantly increasing production of war materials, it is more important than ever for flour jobbers, wholesale grocers and other business men to keep their delivery and other equipment in the best possible condition. It is possible, for instance, that new trucks may become difficult to obtain. If so, those distributors who have kept their present fleets well serviced will be in an enviable position.

As a matter of fact, that is a good, sound business practice under all circumstances. It reduces the frequency with which new trucks must be purchased and in the long run cuts operating costs. Breakdowns on the road are expensive. Much of this can be avoided if trucks are constantly kept in the best possible condition.

POINT-OF-SALE — One important way in which wholesale grocers can help their retail customers is to impress upon them the great value of using point-of-sale material properly. This is recognized as an extremely important part of selling; yet many retail grocers fail miserably in its use.

Whether the product be flour or some specialty item, proper display, backed up by whatever point-of-sale advertising material is available, will materially increase sales. Wholesalers' salesmen should be made aware of this fact and trained to help their customers use display material to the best of its advantage.

Many food manufacturers provide point-of-sale promotions. Unfortunately, much of this material is never seen by consumers because it is not displayed. That is where wholesalers can help themselves and their customers by inducing the latter to use this material effectively.

MAKING ADJUSTMENTS—The relationship between flour distributors and their customers, especially bakers, is obviously an important one in meeting problems which prevail. Harry W. Larsen of Chicago, former president of the National Association of Flour Distributors, recently pointed out that a number of bakers had complained of a contraction in volume of their businesses.

"Production and distribution costs of our customers are increasing, which has added to their difficulties in maintaining a healthy fiscal status," he added. "Just as flour distributors have been closely involved in the readjustment problems of the milling industry, our source of supply, so must we give equally great attention to forces that sway the trade winds of our outlets, our own customers."

If flour distributors are to maintain their businesses in a healthy position, both their sources of supply and their sales outlets must also be healthy. Whatever distributors may be able to do to help these two other phases of what really is one large industry will be of assistance to themselves.

Food Men Name Defense Liaison Group

WASHINGTON—A special defense liaison committee has been appointed from Washington's national food trade associations represented in the Food Group. Watson Rogers, president of the National Food Brokers Assn., has been named chairman of the special committee, which will work with government agencies on specific problems of manpower and selective service, as well as developments or problems arising from the Defense Production Act of 1950.

Appointment of the special committee was announced by William Dalton, executive vice president of the National Association of Refrigerated Warehouses, who is president of the Food Group. He stated that the appointment of a special committee was requested by a unanimous resolution of the membership of the Food Group.

It was felt that after the signing of the Defense Production Act by President Truman, government agencies would be busy setting up organizations and plans for administering the Act. The food industry representatives can work with the agencies and give them the benefits of industry experience and advice.

It will be the purpose of Mr. Rogers' Committee to consider problems on an industry-wide basis and not those of individual groups. One of the first activities of the committee is to take up with appropriate officials the matter of inadequate criteria or standards for the guidance of local draft boards in the deferment of persons in essential industries or in critical occupations, other than reservists and members of the National Guard.

Mr. Rogers announced that his committee would be divided into two groups, one to work on manpower problems and the other on controls.

The Food Group is an organization of the representatives of most of the national food and related industry associations located in the nation's capital. It includes representatives of manufacturing, processing, warehousing and distribution organizations in the food industry.

RUSSIA'S GREAT WHEAT PLAN—Russia, if we are to accept the Communist line, invented nearly everything of importance. And now, having read further back into the files of The Northwestern Miller than Joe Stalin has, we can beat him to the punch with another claim. It seems Russia laid the egg that ultimately was to hatch into the International Wheat Agreement.

In a 1900 issue The Northwestern Miller republished, by permission of McClure's Magazine, an article disclosing the details of what was described as "a heretofore secret chapter in the diplomatic history of the U.S." These paragraphs outline the story:

"On the morning of Nov. 4, 1898, the Russian minister to the U.S., Mr. Kotzebue, acting under instructions from his government, proposed to the Hon. Richard H. Olney, then the American secretary of state, that Russia and the U.S. should enter into a combine to corner the surplus wheat of the world for the purpose of raising the price of that cereal 100%. As explained by the Russian minister, this government trust was to be created primarily for the benefit of the farmers of Russia and the U.S., but it was believed that it would result in time to be of equal benefit to the wheat producers of the entire world.

● **Bold and Simple**—"The scheme devised by the Russian minister of finance was bold but simple in its provisions. The two governments were to enter the market as buyers of wheat at the stated price of one dollar per bushel. They were also to agree to sell this wheat at a price which would cover the original outlay, interest on the money invested, and the cost of doing business. From the Russian point of view, this would have been included in a charge of a dollar and eight cents a bushel for all wheat sold. If the supply of wheat was such that foreign buyers could not pay the price, the two governments were to absorb the surplus grain through banks or other agencies, and store it against a time when it might be needed to supply a deficiency in the crop.

"The theory underlying the scheme was that all the wheat of the world is now needed for food. With a guaranteed market at one dollar a bushel, no one could buy it anywhere for less, and all the wheat would still be sold to the consumers as now, except that the price would never go below the standing offer of the U.S. and Russian governments. It is not believed by Russia that dollar wheat would mean any decrease in consumption anywhere, as the difference in price for the small quantity used by the individual consumer would not be appreciable, and wheat has many times before reached and exceeded the dollar point without decreasing the amount consumed. It is not believed, therefore, that under this plan either government would ever need to become an actual purchaser, to maintain the price agreed upon; and on the theory that the higher the price of wheat the better it is for the wheat-producing countries, no concern would be felt for any fluctuations above the dollar mark.

● **Global Impact**—"As Russia and the U.S. produce such a large percentage of the wheat of the world, the export of wheat of all other countries would also keep the same level, varying only according to differences in cost of transportation to competitive markets. With the export price at least a dollar, domestic prices would be the same, and thus the action of Russia and the U.S. would raise the price of all the wheat in every wheat-growing country on the face of the earth.

"Such a course might temporarily increase the price of wheat, but in the end production might be so stimulated as to cause a vast overproduction and consequent inability of the wheat producing countries to control the product. The Russians answer this by saying that even if such overproduction were possible, which they do not admit, it would be some time before it would be felt, and that if the time arrived when it actually was imminent, the government price could be lowered so as to discourage further expansion of the wheat area.

"They also agree with those economists who contend that the possible wheat area of the world has nearly reached its final limits, and that at the most expansion of this area is a slow process, producing hardly perceptible effect upon the supply in relation to the demand, owing to the steady increase in population and the consuming power of the people of the earth. The Russians also instance the control of the oil supply of the world by a private trust, as an example of what could be done with wheat by two great countries furnishing nearly all of the product and with unlimited financial and other resources.

● **How We Have Changed!**—"It is unlikely that the U.S., within the life of the present generation at least, will seriously consider such a plan. It is contrary to the recognized principles of a republic which, theoretically at least, does not interfere with the business of the individual, fights shy of paternalism, and as a government of the people by all the people, denies that any one industry can hope for such specialized effort on its behalf.

"It is hardly probable that Russia and the U.S. could enter into such an alliance without a protest from England, France and Germany. How far such a protest would be carried, if made, it is difficult to say, but such a great danger, common to all the importing countries, would bring them together for self-protection. It would end many international friendships and make new ones. It would disturb present trade balances. It would give tremendous impetus to domestic expansion in the wheat-growing countries, especially in Russia and South America. It would cause the wheat-eaters to hate the wheat-growers, and make good cause for war."

An editor's note states that Washington gossip at the time was to the effect that the Russian proposal "was met almost with rudeness by the American government." But in the light of what has happened since then in the planning of farm prosperity perhaps it now deserves a new approach.

"Judgin' from the flour prices I ben hearin' about lately," said Old Dad Fetchit of the Fish River Roller Mills, "some millers must have a cost accountin' system about as complicated and useless as Young Bill Fetchit's. When Bill come home from business system school, he let out that our expenses must be classified so we could face up to the truth. At the end of the year, his new 'Emergency Expense Account' column contained nothin' but an item of ten cents for fish-bait, and it took Bill five days to reduce it down to a cost fraction. It wasn't hardly visible to the naked eye, but he allowed we'd have to cut down on that 'liver per sack' item. Like as not that has kept us out of the red."

Testimonial for Bread

Gloria Swanson, who has currently returned to motion picture glory with her film "Sunset Boulevard," is a walking testimonial for bread, or at least her press agents would have it so. Any description of Gloria always mentions her everlasting energy. Now the publicity people are letting it be known how she does it, as follows: "She carries a supply of special bread in her purse, munches on it when she can. It bolsters her energy and even enables her to miss meals without effect. . . ."

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Among Thomas Jefferson's many milling misadventures was a brief and perhaps inadvertent experience with high extraction flour. He wrote to a friend concerning this: "Some flour for neighborhood use, perhaps too closely ground (to wit the barrel from 4 bush.-7 lb.) has discredited the mill for the while." The mill he speaks of was one of the two operated for many years on his Monticello estate — mostly without profit and usually with trouble and loss.

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SIMEON BIGGS, "the banker in our town," whose philosophies have been appearing as regular features of the Bemis Bro. Bag Co.'s "Blotter" since way back in 1917, has long been noting the trend to smaller and smaller units in the marketing of agricultural products and to their rapid transit toward the consumer. Yet, reports the editor of the current issue of the Blotter, "it is doubtful whether in the case of fruit marketing he will ever see equaled a case recorded in Sir Henry Yule's edition of 'Marco Polo.' In the latter part of the 10th Century the jaded appetite of the Khalif Aziz required a dish of Balbek cherries, grown some hundreds of miles away. His Wazir shipper, one Yakub ben-Kilis, caused 500 pigeons to be despatched from Balbek to Cairo, each of which carried attached to either leg a small bag containing a cherry. How poorly would khalif or commoner fare without the bag!"

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CORNBREAD IN SEPTEMBER

★

When cornbread is fluffy and yellow
And covered with honey and butter,
Like sunlight all golden and mellow,
The heart of a small boy will flutter—
When cornbread is fluffy and yellow.

How often a man will remember
Its sweetness and long to recapture
The noons of a prairie September,
Bright hours when cornbread was rapture—
How often a man will remember!

Grace V. Watkins

The Northwestern MILLER

MILLING PRODUCTION SECTION

An artist's drawing, prepared from photographs, of the present plant

Harold Stock

Stock Mill an Institution in Its Michigan Community

F. W. STOCK & SONS, INC., is only another milling company to the gatherers of statistics and the compilers of business directories, but to the people of the Michigan rural county seat town of Hillsdale, it is an institution that is as much a part of the city's life and history as the weathered gray limestone courthouse or the old red brick hotel with the ornate wrought iron banisters on the principal street only a few blocks away. It might be described as a corporation which is possessed of a social consciousness. Employees are all "home folks"—people who have grown up in the community and whose only employer has been the milling company.

Frederick W. Stock

The company was founded by the man whose name it bears. Frederick William Stock was a native of Elberfeld, Prussia, one of six sons in his family and the only son to venture overseas. After serving his required term in the Prussian army, he came to America and, possessed of some knowledge of flour milling, he naturally sought that line of work in this country.

He had married, lived in various localities and finally reached Hillsdale in 1862. He liked the location and he liked the grist mill which had been built on the St. Joseph River in 1838. He bought the mill which was still known as Cook & Waldron's grist mill, though it was owned by James Pratt and Cornelius Ferris.

Mr. Stock immediately set about to improve the mill. He increased its water power by deepening the mill race, he enlarged the mill and in 1870 he installed a 200 h.p. engine and a gradual reduction system of milling on small buhrstones.

It was not until 1882 that roller mills replaced the buhrstones and from that time on the plant was periodically remodeled and kept up to date with the latest developments in milling machinery and equipment.

The reputation for flour made by Mr. Stock's mill grew as the mill grew. The flour sacks bore a picture of Mr. Stock as the company's trademark and his picture became familiar in many parts of the world. In rural North Carolina and in the Tidewater country of Virginia, the people would insist upon getting "the flour with the whiskers" and lay in a year's supply at a time.

Again, the sight of the sacks piled

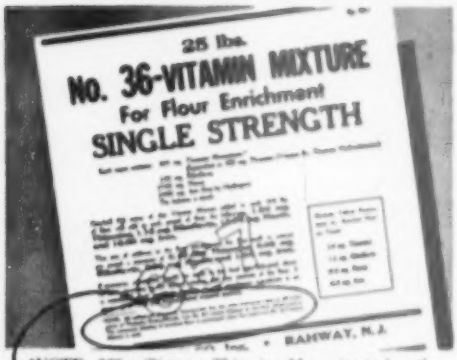
(Continued on page 31a)

This picture shows the original mill of F. W. Stock & Sons, Inc., which was purchased by the founder of the company in 1862. It was powered by an overshot water wheel driven by water from the St. Joseph River. A mill has been on the site since 1838 and the property has changed hands only three times in all those years.

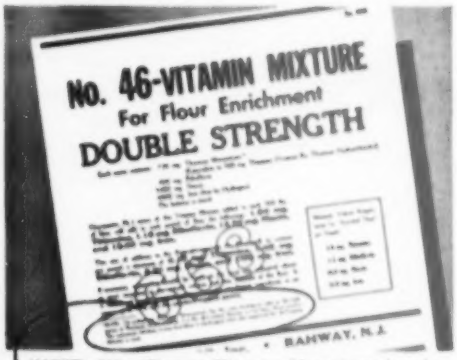
ANOTHER REASON FOR MERCK LEADERSHIP...

Thiamine Mononitrate Merck

A Major Contribution to the Enrichment Program



*NOTE: 369 milligrams Thiamine Mononitrate has the same biological value as 380 milligrams of Thiamine Hydrochloride. Use No. 36-Vitamin Mixture as you have always used it. The customary labeling of enriched flour is unchanged when this improved No. 36-Vitamin Mixture is used.



*NOTE: 738 milligrams Thiamine Mononitrate has the same biological value as 760 milligrams of Thiamine Hydrochloride. Use No. 46-Vitamin Mixture as you have always used it. The customary labeling of enriched flour is unchanged when this improved No. 46-Vitamin Mixture is used.

MERCK & CO., Inc.
Manufacturing Chemists RAHWAY, N. J.

A MORE STABLE FORM OF THIAMINE

All Merck Vitamin Mixtures for Flour Enrichment now contain Thiamine *Mononitrate!* With this *improved form of thiamine*, the vitamin B_1 content of enriched flour will be retained *more completely* —even under the adverse conditions of temperature and humidity experienced in shipping and storage.

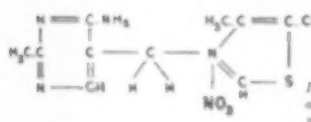
COMPLETELY NEW BUT COMPLETELY TESTED

This new feature of Merck Enrichment Mixtures brings to American millers a degree of protection hitherto not available. Thiamine Mononitrate in enriched flour was first thoroughly investigated in collaboration with leading cereal chemistry laboratories. In addition, extensive commercial experience and rigorous field tests confirm that enrichment of flour with Thiamine Mononitrate represents *a signal improvement.*

NO CHANGE IN LABELING REQUIRED

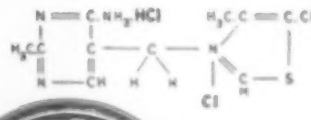
Thiamine Mononitrate meets every requirement for thiamine under the Federal Standards of Identity for enriched flour. No need for change in the labeling on bags or packages to comply with Federal requirements.

Adequate stocks of Merck Enrichment Mixtures are available at all warehouse points.



Thiamine Mononitrate
$C_{12}H_{17}N_5O_4S$ (molecular weight 327.36).

In biological activity, 1 milligram of Thiamine Mononitrate is equivalent to 1.03 milligrams of thiamine hydrochloride.



Thiamine Hydrochloride
$C_{12}H_{17}ClN_4OS.HCl$
(molecular weight 337.27).

MERCK

STOCKS ARE CARRIED AT: Buffalo, N.Y. • Rahway, N. J. St. Louis, Mo. • Dallas, Texas • Knoxville, Tenn. Nashville, Tenn. • Philadelphia, Pa. • Chicago, Ill. Seattle, Wash. • Kansas City, Mo. • Los Angeles, Calif. Oklahoma City, Okla. • Ogden, Utah • Denver, Colo.

Merck Enrichment Mixtures

FIRE PREVENTION IN FLOUR MILLS

By M. V. Reagan

EDITOR'S NOTE: The accompanying article is reprinted from the Bulletin of the Association of Operative Millers. It is the text of an address presented by Mr. Reagan at the 1950 convention of the association. Mr. Reagan, now associated with Atkinson Armature Works, Pittsburg, Kansas, formerly was on the staff of The Mill Mutuals.

FIRE safety is a subject that should be of vital interest to every miller and to everyone who works around a flour milling or grain handling plant. For as long as there have been flour milling plants there has been a fire safety problem, and down through all the years, the flour milling and grain handling plants of America have added their full share to the disgraceful fire record of our country. Year after year, millions of dollars worth of mills and elevators have been burned by preventable fires, along with hundreds of thousands of bushels of wheat and other badly needed food grains. These plants are gone. Their productive capacity is gone. Their ability to make flour, to pay wages, to earn profits for their owners—all are gone. Will your plant be next? Destroyed by an unnecessary fire that you or your oiler or your maintenance engineer could have prevented?

In order to properly analyze the problem of fire safety in mills, it is first necessary to review the various factors peculiar to flour mills that make them so vulnerable to fire. Many mills, especially the older ones, are of completely combustible construction—large, multi-storied frame buildings filled with highly combustible materials. Some, of course, have brick or stone walls, but still have highly combustible interiors. Even the so-called "fireproof" mills are filled with combustible machinery — roll housings, sifters, purifiers, cleaners, stock bins and hoppers, and often with wooden spouts, wooden elevator legs, and highly combustible cloth dust collectors. Each floor, even each machine, is connected to every other floor and to every other machine with spouts, elevator legs, windtrunkings and conveyors, so that a fire in one part of the plant may quickly spread, sometimes undetected, through this maze of spouts and windtrunks and elevator legs until the entire plant is hopelessly involved.

And then there is dust! Highly combustible dust—inside every machine, every spout, every elevator leg, every windtrunk—to act as a fuse and flash a fire from one machine and one section of the plant to the next. Dust—to accumulate on ledges, on tops of spouts, on machines, on walls and ceilings, to be thrown in suspension in the air by the first blast of concussion from a minor explosion or by the first heat blast from a flash fire, and to fill the air with an explosive mixture that, upon ignition, will tear the mill apart and spread fire to every corner. Dust—to destroy an entire plant so quickly and so completely that even eye-witnesses will not be able to say where it started and in which direction it traveled.

As long as there have been mills, there has been the menace of fire. Much has been done, much can be done to reduce the hazard. But no mill is immune. Your neighbor's mill is not fire safe. Your mill is not fire safe. In spite of all that has been done or all that can be done, you can never relax as though the job were finished. You must ever be on the alert. Just look at the record! Here a "fireproof" mill suddenly turned into a big concrete and brick furnace filled with raging fire so that it is virtually a total loss. There a mill equipped with a system of automatic sprinklers destroyed by a flash fire in a dust collecting system that spread so rapidly that nothing could stop it. Or a modern mill, virtually torn apart by a series of dust explosions. The record is filled with such stories. Stories of plants and jobs suddenly destroyed through a moment of carelessness or forgetfulness. Stories of men burned and lives lost through a lack of proper fire-consciousness on the part of some responsible employee; a failure to adequately prepare against the hazards of fire.

How, then, can we study the problem of fire so that you can increase the fire safety of your plant—so that you can make your plant as fire-safe as possible, and so that you can maintain this fire safety? Let us first consider the fact that there are just

DAY—
Dust Control Systems

KEEP THIS 12-STORY ULTRA-MODERN BREWHOUSE & ELEVATOR
DUST FREE!

When the Miller Brewing Company of Milwaukee, Wisconsin, recently launched a 15 million dollar expansion and improvement program, one of three ultra-modern brewery buildings constructed was a combined brewhouse and grain storage building.

This 12-story structure has a capacity in excess of 500,000 bushels of grain, sufficient for 50 operating days. Movement of some 156,000,000 lbs. of grain through this 200-ft. high building is required to produce 2,500,000 barrels of Miller High Life beer annually.

The control of grain dust and the elimination of dust hazards in this vast operation are of paramount importance. Therefore DAY DUST CONTROL was selected and DAY engineers designed and installed three complete systems in cooperation with Lawrence Peterson & Associates, Consulting Engineers, and John S. Metcalf Co., Contractors, for the Miller project.

Sources close to the expansion program say, "The equipment has seen service at the Miller Brewing Company for approximately one year and, to date, has performed very satisfactorily."

From Top to Bottom--
DAY SYSTEMS CONTROL DUST SOURCES

Three DAY DUST CONTROL systems eliminate dust at the truck receiving pits, malt receiving hoppers, reels, bin vents, elevator legs, belt loaders, belt transfer and discharge points and at floor sweeps conveniently located throughout the building.

The DAY Company engineered, manufactured and installed three complete dust control systems for this ultra modern brewhouse and grain elevator recently constructed by The Miller Brewing Company of Milwaukee, Wisconsin.

PUT YOUR DUST CONTROL PROBLEMS IN Experienced HANDS

Since 1881, The DAY Company has specialized in engineering, manufacturing and installing dust control systems for mills and elevators. No other dust control manufacturer can even approach DAY's vast range of experience in this specialized field. Regardless of your dust problems, DAY can provide an effective and economical solution. For engineering assistance and cost estimates, Write-to-DAY.

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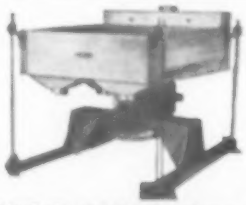

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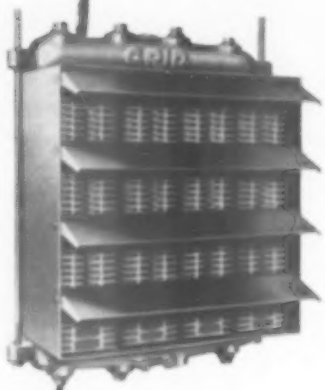

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two kinds of fires in a flour mill: (1) The small fire that is confined to a relatively small area and that is controlled and extinguished with very minor damage, and (2) The small fire that is not confined to a relatively small area and that is not controlled and extinguished with minor damage, but that is allowed to spread until it rages, uncontrolled and uncontrollable, and the plant is destroyed. Perhaps this division of fires is so elementary that it would seem to have no significance. But the fire record of flour milling plants does show that either the fire is quickly extinguished with minor damage, or the damage is virtually complete. Rarely is there a mill fire that is allowed to get out of control but that is later brought under control before major damage is done. All fires start as small fires. Some are confined and extinguished; others spread and destroy.

It is apparent, then, that the problem of fire safety in mills resolves itself into the following logical procedure: (1) Avoid ignition. If all sources of ignition could be controlled, there would be no fires, and to the extent that this goal can be reached, danger of fire can be reduced. But accidents do happen, and in spite of our best efforts, fires do start. The next step, then, is to (2) Prevent the spread of fire. If the fire can be confined to a small area—not allowed to spread through spouts and windtrunks or to flash across dust-covered ledges and ceilings—it should be easily and quickly controlled, to the end that it will be possible to (3) Extinguish the fire with a minimum of damage.

Even if we were to spend this entire day, it would not be possible for us to adequately discuss all of the many sources of ignition that are to be found in a flour milling plant, or all of the problems that might be encountered in preventing the spread of fire and in extinguishing fire. All we can hope to do is to very briefly outline the problem, mentioning only the more important phases that come to mind. Let us first list a few of the more common sources of ignition:

Bearings and Friction

A large percentage of the operating fires in flour mills and grain elevators are caused by defective bearings. Not all of these fires can be classed as preventable, for there will be bearing failures, even under the most favorable conditions. But carelessness and improper maintenance are responsible for a large majority of these bearing failures.

A defective bearing causes fire in one of two ways. We all are familiar with the "hot box"—a bearing overloaded or run without proper lubrication until its internal frictional heat raises its temperature to the ignition temperature of the oil or other nearby combustible material. A burned-out bearings, a ruined journal, and fire are the inevitable results. The heating is accelerated and the fire all the hotter if the bearing is coated with a thick layer of oil-soaked flour or grain dust, to insulate the bearing. This spontaneous heat-heat, and to provide additional fuel for the fire once it starts. A dirty bearing can even ignite spontaneously, perhaps hours after the machinery is stopped. The normal heat of the bearing will start the spontaneous heating of the oil-soaked dust around the bearing. This spontaneous heating will often continue after the machinery is stopped, and may even continue at an accelerated rate. Many night fires in grain elevators have been traced directly to a dirty bearing that was just moderately warm when the house was shut down and locked up for the night.

The remedies for these conditions are so self-evident that we shouldn't even have to mention them. Keep the bearings clean. Keep them properly lubricated. Use the right bearing for the job. Keep them clean.

Not all "bearing" fires are caused by the bearing overheating. In many cases, a bearing wears without heating and allows the shaft or other moving part to get out of its proper position and to strike or rub against nearby stationary parts. The result, in many cases, is friction that will cause heating and fire. A bearing on a headshaft wears and lets the headshaft rub against the elevator head housing. Or lets the shaft get out of alignment and allows the cup belt or the head pulley to run against the side of the leg. Many fires start in elevator legs from these causes. A fan bearing wears or fails and lets the fan rub against the housing. Many cleaner fires start this way. One of the most frequent causes of electric motor fires is a worn bearing in the motor. Clearances inside electric motors are very small—quite often only 8 to 10 thousandths of an inch. Even very small amounts of wear in the motor bearings will let the rotating and stationary parts of the motor drag against each other. The frictional heat very quickly ignites the motor insulation, or the friction forces stator laminations into the windings, causing insulation failure and resulting fire. Every bearing

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carries a moving shaft that must be kept at its proper distance from some stationary part, and every worn bearing can allow these stationary and moving parts to come together, with fire a real possibility. Thus, every worn bearing, even though it may not be heating, can be a fire hazard.

Mechanical Driving Connections (Including V-Belts and Gears)

Closely associated with the hazards of bearings are the hazards from faulty or improperly designed mechanical driving connections. Many fires have started from slipping belts and worn or faulty gears. Improper alignment of pulleys sometimes causes flat belts to run off the pulleys, always with the possibility that the belts will hang up on some part and be ignited by resultant friction. Or a makeshift wooden belt guide may be installed to force the belt to remain on the pulley, always with the possibility that resulting friction between the belt and the makeshift guide will become a source of ignition. Always see that the belts are adequate for the load they are driving, that alignment of pulleys is correct, and that the belts run free.

We have never heard of a fire in an adequately designed and properly maintained V-belt drive. But the records are filled with fires resulting from improperly maintained and inadequately designed V-belts. When V-belts slip, they cannot jump off the sheave, but must stay in the grooves, even though the drive is stalled and the belt slipping on the sheaves. The resulting friction quickly raises the temperature of the belts to the ignition point, and when they burn in two, they throw pieces of burning rubber and fabric all over the adjacent area. Many, many fires have started from slipping V-belt drives, always with some inadequacy in the design or maintenance of the drive, never when the drive is adequately designed and properly maintained. Such fires can be eliminated. Always install drives of adequate design. If the drive is to a machine subject to choking, such as an elevator leg, or a sheller or some similar machine, use a service factor of not less than 200% in the design. Check the new drive for proper belt tension and proper sheave alignment and re-check it after a few hours of operation and make needed readjustments to belt tension. After the initial stretch is taken out of the belts, very little additional maintenance is required for the normal life of the belts. Replace the belts with a complete new set as soon as any of them show excessive wear.

Electrical

Electricity is man's greatest servant. It can perform many tasks. It is cheap. It is powerful. It can be controlled. Electricity, controlled, is safe and dependable. But electricity uncontrolled—can become an enemy—vicious and destructive. It can kill. It can burn. It can destroy. Electricity is considered one of the most active causes of fire today.

Much has been done, and much is being done to improve the electrical equipment in mills and elevators and to safeguard its use. More and more fully approved enclosed motors are being installed, so that now this type of motor is the rule rather than the exception. Dust-tight switching and control equipment is being installed. Full weight rigid conduit wiring is being installed for all circuits, with motor and lighting branch circuits adequately and correctly designed. More and more fully dust-tight light units are being installed, especially in the dustier parts of the plants. But in spite of all of these improvements, one very serious electrical hazard remains with us—the hazard of the make-shift "temporary" repair, the hazard of a safe installation gone bad through mis-use or lack of maintenance. An over-load relay that has failed and has been jumpered around; a broken cover on a light switch that has not been replaced; a ground wire that has been pulled loose and left hanging; a portable cord that has become worn so that wires are frayed and sometimes even entirely bare in spots; a run of conduit that has been pulled loose or broken so that the wires are placed under undue strain or even stretched around broken jagged corners. These are just a few of the "little" defects that develop in an electrical installation, even under normal usage. Each such defect may seem trivial and of small importance. But many of our electrical fires are caused by just such little defects—defects that can be corrected so easily by your own maintenance man. When major improvements in your electrical installation are contemplated, you would do well to call in a competent electrical contractor who specializes in this type of work, one who can design and engineer the correct type of installation, provide all the equipment needed, and complete the installation in a correct and workmanlike manner. But regardless of how well the original installation is made, it cannot give safe and lasting service unless it receives careful maintenance—unless you see that the "little defects are corrected as they develop.

Lightning

Closely associated with the hazards of electrical power and lighting installations is the hazard of lightning. In years gone by, light-

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ning was considered a very serious fire hazard, especially to the isolated country grain elevator. A proper lightning rod installation will largely eliminate the chances of a building being stuck and set afire by a lightning discharge, and during the past two decades this hazard has been pretty well under control. However, with the steady increase in the use of electricity, the problem of lightning entering the building over the electric service lines has become increasingly serious. Some real improvement in the design of lightning protective equipment for electrical services has been made in recent years, and it has been proven through experience and tests that the installation of this improved protective equipment will very largely eliminate the possibility of lightning entering the building over the power lines. Your electrical contractor or your insurance carrier would be very happy to give you further information on the equipment that is available.

Heating

The providing of safe, adequate and economical heating facilities in the working areas of a flour milling or grain handling plant is much more of a problem than for areas that are free from combustible dusts. In any area where combustible dusts are, or may be present, no heating device can be considered safe that uses any sort of open flame or that has radiating surfaces whose temperatures can exceed 300° F. These restrictions immediately rule out hot air furnaces, all wood or coal burning stoves, gas or oil fired heaters and practically all electrical heaters. Electrical heaters are available that are so designed that outside radiating surfaces can never exceed 300° F., and certain of these heaters can be considered reasonably safe, especially for heating relatively clean areas. But it is generally agreed by fire prevention engineers that no electrical space heater of a capacity large enough to heat a sizable area can be considered safe to use in any area where there is or may be considerable combustible dust present.

The most satisfactory heating system for an area where considerable combustible dusts are, or may be present, is one using either low-pressure steam or hot water circulating through suitable radiators. In the old systems the radiating surfaces usually consisted of either coils of pipe or the familiar cast iron radiators. In the new installations, steam or hot water heated "unit heaters" seem to be preferred. These units consist of a radiating surface of high heat exchanging capacity with an electrically driven circulating fan to force air through or over the heating surfaces. These heaters have the advantage of high capacity, small size, and can be placed up near the ceiling where they will be out of the way. Automatic temperature control can very easily be obtained merely by starting and stopping the fan motor with a thermostat switch. Such heating systems can be considered reasonably safe if they are installed so that there is adequate clearance between steam pipes and other heated surfaces and combustible materials, and if steam pressure used is reasonably low (not to exceed 20 or 25 lb.). Steam pipes never should be installed in contact with wood and never should be installed in such a manner that dust can accumulate on them or around them. In warehouses and other areas where sacks or other combustible materials may be stacked adjacent to such heated surfaces, suitable guards should be provided so that no combustible material of any kind ever can come into direct contact with pipes or radiators. While it is commonly believed that steam pipes cannot ignite wood or other combustible material, this belief is erroneous. If wood or combustible dusts are left in contact with pipes whose temperature is as low as 250 to 300° F., ignition will not occur immediately but can occur eventually through a gradual charring and decomposition of the combustible material. The higher the temperature the more rapid is the decomposition and the greater is the possibility of ignition. Naturally, the boiler or steam generator should be in an area cut off from the working area of the plant where it will be isolated from all dust, and the usual precautions should be taken regarding fuel supply and smoke stack construction.

It is estimated that nearly one third of all our fires are caused by smoking and matches. That is a terrible record. All of these figures are preventable—all caused by carelessness. Carelessness in where and when we smoke, and carelessness in how we dispose of the lighted match and

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Reputable Dow fumigants, each designed to do specific jobs, are backed by more than a half century of research and technical knowledge, plus wide use in every field of pest control. In Dow laboratories, these materials are constantly being tested, proved, then *improved* for top effectiveness. This means quality fumigants—it means recommendations and precautions you can depend upon. As an indication of Dow's never-ending research and service, we now offer Methyl Bromide with Chloropicrin added, on request, for an unmistakable warning odor and tear gas effect.

You are invited to write our Fumigant Division for complete information and for the name of a competent fumigator in your locality, specializing in mill fumigation.

Dowfume EB-15, for local machinery and spot fumigations, is designed to be used at regular intervals between general space fumigations with Dow Methyl Bromide. It is an effective means of controlling all common types of grain and cereal insects in their breeding places, such as in dead stock and in processing machines capable of retaining fumigant vapors for reasonable lengths of time.

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the discarded cigar or cigarette. Smoking in the production or warehouse area of any flour mill, or in any grain elevator simply cannot be permitted if we expect to keep the property safe from fires and explosions. But the mere posting of "No Smoking" signs will not control the smoking hazard. The "stolen" smoke is much more hazardous than free and open smoking, for all too often, the employee will flip a lighted cigarette in any direction that is handy in order to escape detection, without stopping to see that the fire is out.

It is generally agreed that smoking cannot easily be prevented in industrial plants; but it can be controlled. Smoking rooms or smoking areas can be set up. And rest periods, or smoking periods can be scheduled, so that each employee will have reasonable opportunity to smoke at reasonable times during the day. The details as to just how this can and should be done will vary with each plant and with each type of plant. Along docks, in railroad cars, and in crowded locker rooms are poor places to smoke, but given a little thought, suitable areas can be found. If properly handled, the employee will recognize this type of program as an additional privilege that has been granted him, rather than as a denial of his right to enjoy a smoke and he will abide by the regulations in order to protect this privilege.

Special Machines

Some of the most troublesome sources of fire in a flour milling plant involve special machines and processes that, while considered quite commonplace in milling plants, are rarely found in other types of industry. We have in mind particularly the fires that occur in such machines as elevator legs, roller mills and dust collectors. The common elevator leg is a very prolific breeder of fire. In recent years, especially during the period of higher extraction and in plants where milling capacities have increased and roller mills perhaps worked harder, there has been an alarming increase in the number of fires originating in such roller mills. And throughout the years, dust collectors, especially cloth stocking dust collectors, have added their full share to the fire toll. We believe that the flour miller himself knows more about why these commonplace milling machines are breeders of fire than does anyone else, and we believe that if and when these hazards are eliminated, it will be the miller who will deserve the credit. However, adequate design, proper loading, careful maintenance, and the elimination or isolation of all cloth dust collectors will materially reduce the fire hazards associated with these machines.

Realizing that even in spite of our best efforts to avoid ignition, fires do start, let us next consider some of the things that we can do to prevent or retard the spread of fire. First, let us consider the things to be done before the fire starts.

Fire-Resistive Construction

Improved fire-resistive construction of the modern milling plant probably has done more to decrease the fire losses in the milling industry than any other one thing. Although there have been serious fire and explosion losses in plants of this type, there can be no question but that this superior construction has very considerably reduced the seriousness of fire in the modern flour milling plant. Naturally, it is impossible or impractical to tear down all of our present combustible milling plants and to rebuild them with fire-resistive construction, but we can see no reason why any inferior type of construction should be used for any new plant.

Fire Walls and Fire Cutoffs

Even though your plant is completely frame construction it is quite possible that fire walls can be built to isolate or cut off one part of the plant from another, and most brick or stone plants are built with fire walls between each section. These fire walls are of little value if the fire doors are not properly maintained or if combustible additions are built so as to bridge these walls. Quite often small rooms are built on the mill roof in such a manner that the fire cutoff is destroyed. See that the parapeted wall extends above any such roof houses. See that fire doors are properly equipped with fusible links, that they operate freely and close tightly, and be especially careful that fire doors never are blocked open. While it is not always possible to completely eliminate all spouts through fire walls, the number of such spouts should be kept at an absolute minimum and any spouts that do pierce the wall should be of metal. From a fire prevention standpoint a metal screw conveyor through a wall is much to be preferred instead of a spout. Any opening through the wall should be kept as small as possible and any unused opening should be bricked up.

Housekeeping

Good housekeeping in the flour milling plant not only will decrease the possibility of a fire starting but will greatly decrease the possibility of the spread of fire. If highly combustible dust is permitted to accumulate on the walls and ceilings, on ledges and on tops of machines, not only is there serious danger of a disastrous dust explosion in the event of a small fire, but this dust also is likely to act as a fuse to very

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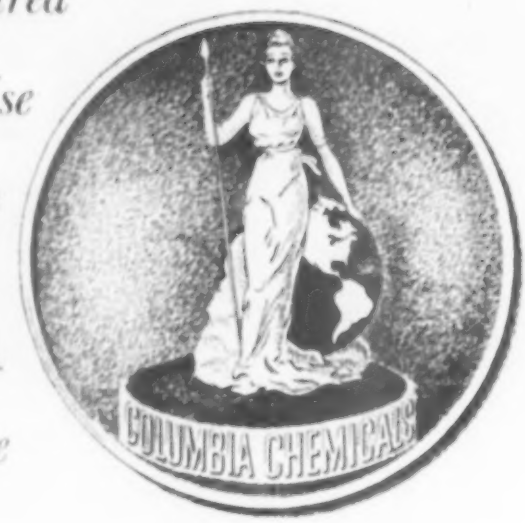

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The extra care given to the manufacture of Columbia "Bicarb" assures the finest quality, reflecting superior performance and results.

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Put Columbia Flour Blend to your test. You'll be glad you did. Pittsburgh Plate Glass Company, Columbia Chemical Division, Fifth at Bellefield, Pittsburgh 13, Pa.

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FORSTER *Cyclone* SCOURER

The cleaner the wheat, the neater the profit.
You can clean up with the Forster Cyclone Scourer.

Gentle air action gives clean, sound wheat, unscarred berries, the soundest ever to reach your break rolls. This is accomplished through the vortex "cyclone" principle. Your grain is handled gently, actually travels on a "cushion" of air.

The sand screen on the underneath side of the cylinder removes small particles of sand and dirt. Bee wing and brush hairs are gently scoured from the wheat and discharged by aspiration along with dirt pulled from the crease, chaff, loose hulls, etc. There is a separate scourer for corn. It has a larger fan which removes damaged kernels, rat excreta and other materials.

Power requirements are miserly . . . some users have reported savings up to 75 per cent. All moving parts rotate on anti-friction ball bearings. Ask a Forster user about his scourer, or write for details and prices.

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quickly spread the fire over the plant. Good housekeeping is a must if fire safety is to be obtained.

One of the first things to be done when a fire is discovered is to spread the alarm throughout the plant so that all possible help can be obtained. Especially in the larger plants it would seem highly desirable to provide some sort of local fire alarm equipment and also to organize the plant personnel into a private fire brigade. The fire alarm need not be elaborate and could even be some prearranged signal on the mill call bell, such as a series of short blasts on the signal horn, or it might be preferred to install an inexpensive gong or siren that would be used for nothing else. The extent to which a flour mill plant personnel can be organized into an effective plant fire brigade depends quite a little on the nature of the plant and on the enthusiasm shown by those in charge. Such organization need not be elaborate but we firmly believe that if key men in the plant will give this matter a little thought, they can set up a simple procedure that will pay big dividends in the event a fire breaks out. The records are filled with stories of total losses to flour mill plants caused by nothing in the world but poor handling of a small fire. Someone lost his head and in the excitement that always accompanies fires, did something utterly foolish to permit the fire to get completely out of control. With even just a little thought and training ahead of time, he would have known what to do and would have quickly gotten the fire under control.

After a fire starts there are certain things that should be done as quickly as possible to confine the fire and to keep it from spreading. Note that we are stressing the importance of confining the fire rather than if immediately attempting to extinguish it. While it is true that no two fires are the same, and that no absolutely set rule of procedure can be laid down, we believe that in a majority of cases, the procedure we are recommending will result in a minimum of fire loss.

1. Shut down equipment.
2. Spread alarm—call fire department.
3. Block spouts, wind trunkings, etc., through which fire might spread (or knock them down).
4. See that fire doors and shutters are closed.

Having done what we can to avoid ignition and to prevent the spread of fire we still have the problem of actually extinguishing any fire that might start. By far the most important part of this job must be done before the fire occurs, otherwise we will be completely helpless after it occurs. We must:

1. Provide first aid equipment. Water barrels and buckets. Pump cans. Carbon dioxide, carbon tetrachloride, and similar chemical extinguishers. Standpipe and hose. Automatic sprinklers.
2. Instruct employees in use of fire equipment.
3. Cooperate with the local fire department. Invite the fire department to come into the plant and become familiar with the plant. Cooperate with the fire department and insist that the fire department cooperate with you to the extent that they become familiar with the plant, how the buildings are arranged, where the stairways and exits are located and other important features that would aid them in fighting any fire that might occur. Request the fire department to make a check of the public water supply at your plant, actually flowing the hydrants and making sure that there is water available. We remember one incident where a flow check on a fire hydrant near a large mill plant revealed the fact that not enough water could be obtained from this hydrant to operate the smallest fire stream that might be used, due to a faulty valve. Are you sure that the hydrants protecting your plant are in perfect working condition?

Having done all of the above, we have just two things to worry about should we discover a fire in a flour milling plant:

1. First, prevent it from spreading. Shut down equipment. Spread alarm—call fire department. Block spouts, wind trunking, etc.
2. Then use fire equipment available to best advantage.

Why should you, a miller, be interested in fire safety? Why not leave this job to the insurance inspector and to your local fire department? I'd like to give you three reasons why you should be interested in these things.

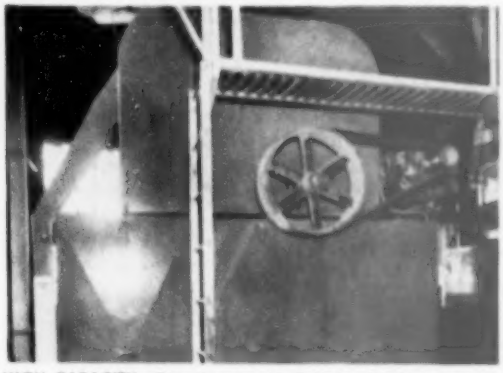
1. It is your job. The owner of the mill hired you for the purpose of operating your mill, to make flour and other products that he can sell on a competitive market at a profit. This is your big job. In order for you to do this job, your employer has entrusted in your care a good many thousands of dollars' worth of tools and raw materials, and he expects you to take care of them. He does not intend that you permit them to be destroyed by fire. Part of your job, then, is to protect your plant from fire.

2. It is your job—and your life that you are protecting. A fire in a milling plant is a serious thing and can take your life or the life of your fellow worker with hardly a moment's warning.

"Ask the men who operate them...why SUPERIOR grain cleaners are best!"

SUPER FLEXIBILITY — Simple controls, easy hairline adjustments make this Superior "Country General 7" tops with operators like Melvin Utne and R. W. Scott of Moorhead, Minn. Grain flows evenly, separations are exact to the last kernel. The machine can at one time, and at full capacity, clean wheat into five separations: wild oats, large wheat, medium wheat, small wheat, and weed seeds. It is equally efficient in the cleaning of barley and oats.

MICRO-ACCURACY — High speed runs through millions of bushels with precise, accurate separations . . . that's the kind of performance Russell Ream and William F. Hauser get from these Superior CS6 Length Graders at the National Oats Co. mill in Cedar Rapids, Iowa. Like all Superior equipment, these machines are carefully designed to fit National's individual needs, separating short from long oats prior to hulling and groats from unhulled oats after hulling.



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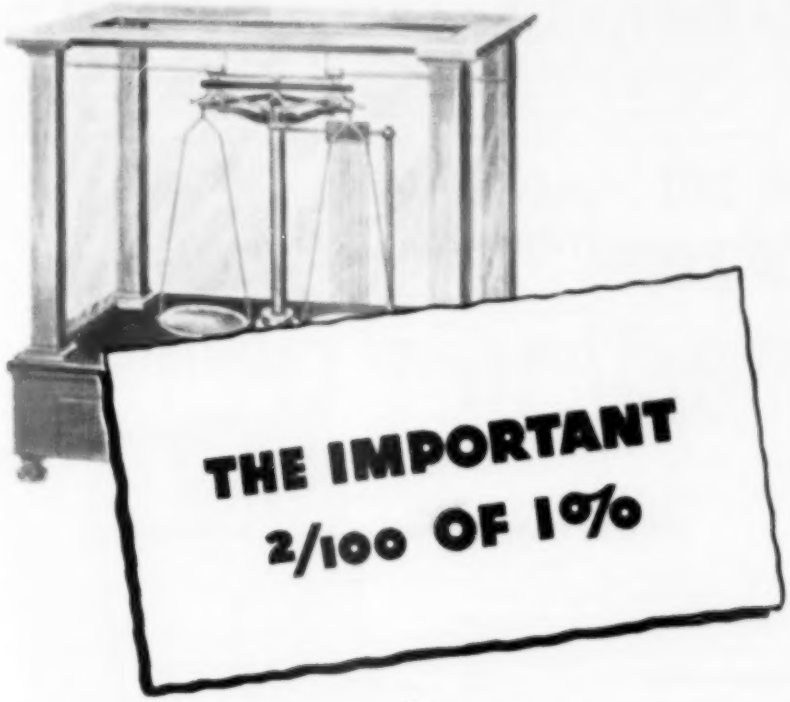
Hopkins Minnesota



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Milling 50 Years Ago

The Golden Era of Milling

By W. D. Gray

ON arriving in Minneapolis about the first of May, 1880, from my European trip, I found that the Washburn experimental mill would be ready to start in a short time. Mr. Washburn had taken the precaution to engage a miller from Budapest to come over and start to run the mill. This, however, was entirely unnecessary, for it was found that the Hungarian miller had more to learn in adapting himself to our automatic mills than the American miller had in getting used to rolls. If the mill had been planned upon the basis of stock dumped into hoppers, and to make about 13 grades of flour, then the Hungarian miller would have had the advantage.

The mill was started, and the results were so good that, for the time being, the doors were closed to the public, and the report came out that it was a failure. But the success was so great that Mr. Washburn at once took steps to introduce rolls into all his mills.

The Washburn experimental mill was a complete mill within itself, except that the cleaned wheat was taken from the C mill. The flour and feed were all packed with C mill products and power was also taken from that mill. Its capacity was about 200 bbl. in 12 hours. Let it be remembered that there were no millstones in this mill; or, in other words, it was a complete roller mill. But years later many good millers thought they could not get along without a few stones to grind fine middlings, but there are not many of them left. For years now I have not been compelled, by the whim of any miller, to put millstones into any mill that I have built.

About the first mill that I rebuilt after starting the Washburn, was the Archibald mill at Dundas, Minn. Mr. Archibald was, at that time, and had been long before, noted for his good flour. His milling capacity was small, but the brands were as well known as any brands in the spring wheat district of the U.S. This was partly because he was a careful miller, and partly on account of his favorable location for getting choice wheat. There was a great deal of timber land about him, and it was new and strong, and the wheat from this land made better flour than the same variety of wheat from the prairie lands. The Ames mill at Northfield, Minn., was similarly situated, and these mills were only three miles apart and on the same stream. They put in rolls at about the same time, but did not make so complete a job of it, using more of their old machinery.

About the same time that the Archibald mill started, which was in the fall of 1880, I turned my attention to trying to induce C. A. Pillsbury to adopt the rolls in one of his mills. Two years before, I had built for D. Morrison the mill known as the Excelsior. This was a mill of 13 pairs of 4½-foot stones. Before it was completed the Pillsbury company leased the mill and agreed to run it on shares for Mr. Morrison. The mill had been running for about two years, and, of course, was practically new, and everything in first-class order, but it needed lining up, and as I had a large crew of millwrights just completing the Standard, C. A. Pillsbury had me send a crew over to the Excelsior to line it up.

After the millwrights had been working for a week, I called on Mr. Pillsbury and suggested that he let me turn it into a roller mill. He told me to go and see Morrison, which I did. I explained to him the advantages of a roller mill, to the best of my ability. He met me with the fact that in the two years that the mill had run it had made a good deal of money, and that he was satisfied with such returns. I agreed with him, but told him that if he did not

Editor's Note—The accompanying article is the 10th in the series which originally appeared in The Northwestern Miller 50 years ago under the title, "Twenty-five Years of Milling." The author was a leading flour milling engineer of his time and in this article he tells of the immediate success of the roller mill system of gradual reduction, and some of the sad experiences of millers who attempted to use the Hungarian system.

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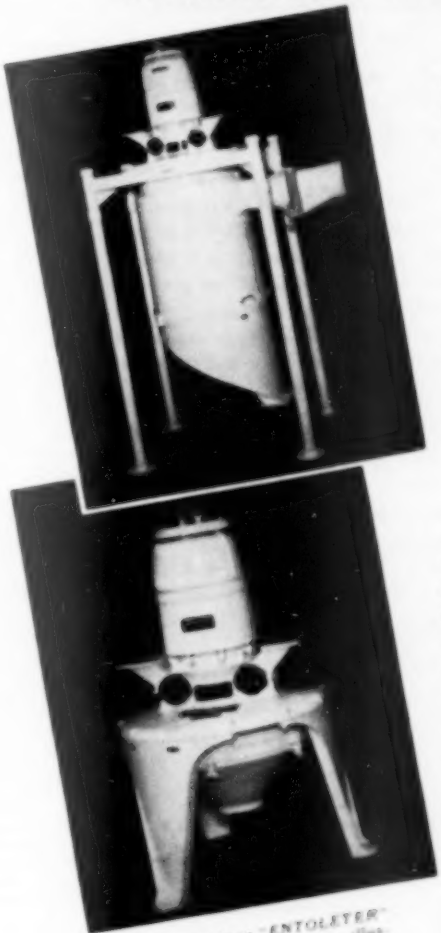

Top view shows "ENTOLETER" Scourer-Aspirator. Lower illustration shows "ENTOLETER" Insect Destroyer

Modern mill sanitation requires *continuous* protection from insect infestation and insect fragments. Quoting from a recent article:

> "A number of conclusive tests have shown that the wheat stream is the major source of fragments in freshly milled flour. It is a particularly elusive source because it is not often possible to distinguish a perfectly sound kernel of wheat from one which contains insect life. Generally, wheat is fumigated between harvest and milling. Insects in their various stages of development are thus destroyed inside the kernels. After drying out in a comparatively short time, they readily break up into small pieces when subjected to the milling processes. . . . Many mills have found that an alarmingly high percentage of the wheat is infested internally."

Insect fragments are a constant menace to the quality and reputation of flour and other milled products. To protect your products from this danger use the *continuous* control of "ENTOLETER" Centrifugal Machines. The combination proved best for continuous control of infestation and insect fragments is the "ENTOLETER" Scourer-Aspirator, now successfully used for grain cleaning, and the "ENTOLETER" Insect Destroyer to protect flour streams, blending stocks and the finished product before packing.

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change it to a roller mill, he would not make so much in the next 10 years. I think he partly believed me, for I had always given him good advice and never deceived him, but he hated to spend the money. So I returned to Mr. Pillsbury and gave him the result of our interview. He asked me what it would cost, and I told him approximately. I could not give him an accurate estimate, as I had no plans. He, with the information I had given him, and only half believing in the roller system, called on Mr. Morrison and went over the ground as to the cost, and what proportion each would have to pay. He came back not very well pleased, as he evidently thought that Mr. Morrison wanted him to pay more than his proportion of the expenses of rebuilding the mill.

I got the head miller of the mill, James H. Miller, now head miller of the Pillsbury A, and we went to Mr. Pillsbury's office, with the intention of staying with him until he gave his consent to change the mill. He complained about Mr. Morrison wanting to make him pay the heavy end of the expense, but we reasoned with him, and tried to show him that even if he paid all the expense he would be ahead, as he could not afford not to do it. With one of his mills a roller mill, he would know as much about it as anyone, and would then know what to do with his other mills. After a good deal of talk he very reluctantly told us to go ahead and change the mill, and added, "Go quick, for fear I'll change my mind."

He did not have to wait long. It was then the middle of the afternoon; and I went over to the mill, stopped the work of lining up, and set the workmen to tearing out. We kept them at work all night, and in the morning I found the millstones and iron hurst frames standing on the platform at the front door. The next day it would have cost Mr. Pillsbury a good deal of money to put them back again, had he changed his mind.

For fear the reader might get the impression that C. A. Pillsbury was a hard man to deal with, or slow to know a good thing when he saw it, I will say that he was just the reverse. He was a broad-gauged, open-hearted business man. I have done hundreds of thousands of dollars' worth of work for him, and we never had the least difference. It was easy to make a contract with him when he knew what he wanted, and easy to settle it up, if you had treated him fairly, and given him what you agreed to. His only fault, as far as I know, was that he always thought wheat was too cheap. But that he could not help, as he was built that way.

When the Excelsior mill started, Mr. Pillsbury was in Europe, and his brother, F. C. Pillsbury, had charge of the business in his absence. He was quite anxious as to the outcome of the Excelsior mill; for he did not believe that good flour and a good clean-up could be made from a complete roller mill. Of course this was only an impression, as he had had no experience with them, and did not know just what rolls could do.

When the mill started, his first impulse was to learn the quality of the flour, to see whether or not it would pass, or be better than "Pillsbury's Best." His second thought was to go to the feed spouts and see whether the feed was clean, or whether the new roller mill was wasting his good wheat. Being pretty well satisfied with the quality of the flour and the finish of the feed, but still a little anxious and suspicious that the flour might not be all that it looked to be, and that it might still be a disgrace to "Pillsbury's Best," he took the precaution of going east and following his flour into the bakery shops of New York and Boston, and seeing it put to the most practical tests that flour could be put to. Not until then did he feel satisfied that the flour made in the Excelsior was all right.

At the time that his mill was started and the flour tested, in the spring of 1881, there was a millers' convention being held in Cincinnati, where our rolls were exhibited, I think, for the first time in public. We had them running, and they attracted a good deal of attention; many millers from all parts of the country brought sacks of their bran, and had it passed through a pair of our corrugated rolls, and sifted it, to see the results. Many orders were taken for the rolls at this convention.

The English millers at this time were getting quite anxious as to the condition of their mills, and they were looking for improvements. There was quite a delegation of them at this convention. So it proved to be quite an important event, both for English and American millers.

While at this convention I met

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GRAIN - FLOUR - FEED

F. C. Pillsbury on his way home from the East, after having his flour put to the most severe and practical tests in New York and Boston. He was highly elated at the results and told me that the flour was all right, and the yield perfectly satisfactory. Of course, the news was no surprise to me, but nevertheless it was pleasing. I had been the means of causing the company to spend quite a large sum of money upon what it thought was an experiment; and now that it had developed into a real and radical improvement and a good investment, and had proved to be all and more than I had promised, my responsibility ceased, and I was at liberty to go and look for fresh victims.

But as the revolution in milling had fairly started, I had not far to look; as, by this time, it had become a question of capacity to furnish rolls fast enough to fill orders. Price never was questioned. We had only one price, and if a miller was disposed to complain about it, we did not spend much time with him. How sadly things have changed in this respect!

Of course there were many, both millers and mill-furnishers, who were prophesying failure, and that we would yet return to the old millstones. They would not change their old set notions to conform to the new condition of things, but were content to wait and let others do the experimenting. However, the millers who first put in the rolls, and the mill-builders who were the first to adopt the roller process and build mills to conform to the new condition of things, were the men who made the most money. While their contented brothers in business were waiting until things were perfected, and experimenting was done with, the more progressive millers and mill-furnishers were coining money as they have never done since.

This holds good, both as to the introduction of purifiers and rolls, and to remember this would be a valuable lesson, as there is no such thing as a perfect mill even now. It is, and must be, full of experiments and improvements, and I am frank to say that there are more experiments than improvements. To keep a little ahead of the general practice in milling and mill-building a man must exercise good judgment, or he will eventually find himself in the hands of his creditors. I think the past will justify me in saying that, generally speaking, the miller who considers himself an inventor and is given to over-much experimenting and changing, never makes a success of milling. It would be much better to leave experimenting and perfecting of machines to men who are in that line of business.

It is safe to assume that a mill-builder with a fair reputation for building good mills and perfecting good milling machinery, who spends his whole time at the business (even if he has only the same ability as the miller), should be better able to build a mill or a good milling machine, than the miller. I say, then, if the miller wants a milling machine, let him use good judgment in buying the best the market affords; and if he is going to build a new mill, let him go to a man, or company, that has made a record in building good mills. By following this rule the miller will make fewer mistakes and get better value for his money. If you wanted to buy a good pair of shoes you would go to the best shoemaker; or if you wanted to purchase a coat, to the best tailor. If you want a good mill (which is much more complicated than either), why not go to the best mill-builder?

I have known millers to build smutters, assuming that they knew more about building a smutter than men who are as good, or better, mechanics than they, and had spent their lives at the business. Probably the very machine produced by the miller had been experimented with, and abandoned, by the parties making it their business. The result is always the same. His smutter is not as good as several standard machines that have been on the market, yet it has cost him two or three times as much as the one he could have bought. Leave all this work to the people who make it their business to produce good machines; for nearly all good machines are the result of a series of experiments and blunders which no miller can afford to pay for, as this is in the line of the manufacturer's business. He must do it. Let the miller take advantage of all this outlay of brains and wealth, and

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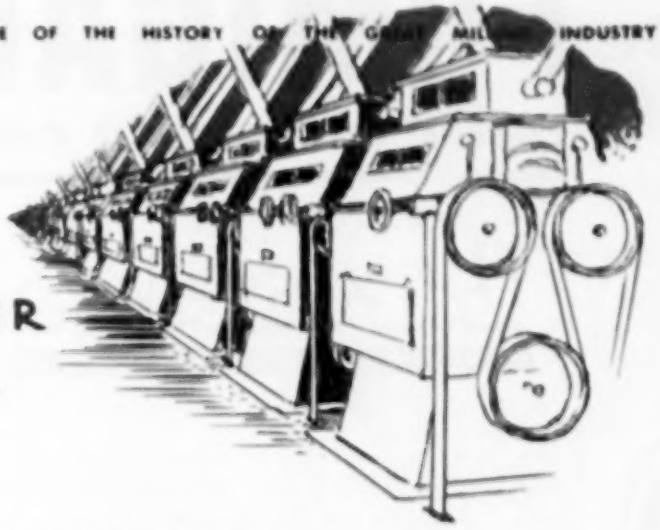
A SHORT OUTLINE OF THE HISTORY OF THE GREAT MILLING INDUSTRY

THE ROLLER MILL



The roller mill was the age of mass-production's answer to the growing demand for more and better milling products, and large centralized mills, located near the grain growing areas, soon took the place of local custom grinders.

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he will have more time to attend to his legitimate business.

The greatest drawback to anyone who has not made it his business to invent and improve machinery is that he is not familiar with the ground that has already been gone over by others. This is very important. I get letters every week from millers giving me sketches and sometimes drawings and descriptions of new machines and of improvements on old ones. Occasionally I may get a good idea from some one of them, but of no value, as it cannot be patented; but in 99 cases out of every 100 the sketches have only to be glanced at to see that they are things that are already in use, or else that have been tried and found wanting. Still, although this is true, it is not right to discourage young men from using their brains and in trying to improve the machinery they are using, but if they do, they should become to some extent familiar with the subject and the ground that has been covered before their time.

But to return to the subject. At this time there was a disposition among American millers to try nearly everything in milling that was Hungarian; and especially the air purifier built by Haggenmacher of Budapest. Christian, Washburn and Pillsbury all imported some of these machines, and shortly afterward they were manufactured in Minneapolis. I put a few of them into the Washburn experimental mill in Minneapolis. The machine is a system of air passages and valves, and the middlings are supposed to be very nicely graded; and when a small quantity is fed evenly to the machine the gentle air current is supposed to take out all the impurities. I put very elaborate systems of these machines into several large mills, because it seemed to be the proper thing to do just at that time. I also put in plenty of machinery, both reels and sieves, to prepare and grade the middlings for the purifiers, so that they got the best possible chance to perform their duty. This, of course, was for the interest of both miller and mill-builder, and they soon found their way to the scrap pile. Their places were taken by sieve machines of our manufacture, which produced better results with much less expense and less care.

This is a case where the air purifier seemed to be satisfactory in Hungary, but would not answer here; for we tried both of them and abandoned the air machine and kept the sieve purifier. While it may answer the purposes in their style of milling, possibly if the Hungarians had gone to the same expense we did to determine which was the better, the results would have been the same as with us. Since that time they have adopted the sieve purifier to a large extent; but they still use a good many air purifiers of the Haggenmacher type.

We did not stop at trying their purifiers; we also imported several of their head millers. Washburn imported A. M. Wolganet to run the experimental mill, and afterwards to run, for a short time, the first half of the Washburn A; but he was soon displaced by James McDaniel, who, until recently, was running both sides of this mill. Christian & Co. brought over a miller to run the Crown Roller mill, which was just being completed, but his stay was of short duration. The mill being automatic, everything carried to and from the machine by elevators and spouts, together with the absence of the pile of sacks and hopper for the product to be dumped into by hand, he became rather confused, and the mill got away with him. Archibald of Dundas, Minn., whose mill I had just completed, also got a Hungarian miller to take charge of his mill. Some parts of it were put in to suit his particular notion, but the results were not satisfactory; that is, the results were satisfactory as compared with stone milling, but were not satisfactory as compared with what a good American head miller could get out of the same line of machinery.

The outcome of it was that they were all soon displaced by head millers of our own. It was evidently harder for the Hungarian miller to adapt himself to the American mill and our style of milling our grades of flour, than it was for a good American miller to adapt himself, although prejudiced against rolls, to the use of rolls and gradual reduction.

The last importation of Hungarian millers, and probably the most expensive experiment ever tried in this country, was by J. B. A. Kern of Milwaukee. Mr. Kern was a successful miller and had made a good deal of money in his business, and evidently thought he could afford to try and experiment. In the meantime, I had rebuilt his mill on the roller system and of 1,500 bbl. capacity. It had been running for some time under an able head miller, Mr. Morgan. Mr. Kern wanted to increase the capacity. I had made plans for a large brick building adjoining the old mill, and when this mill building was completed, Mr. Kern engaged a head miller in Budapest, who was recommended to him by some of his Budapest friends.

When he came to Milwaukee, Mr. Kern brought him to my office and introduced him to me. I was told by Mr. Kern that he wanted to put a mill of about 1,500 bbl. capacity into the new building; and he instructed

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me to make the plans and get out the machinery to suit the new miller. This I promised to do, and, after talking the matter over, I saw that to protect Mr. Kern as much as possible from what I considered a rash and expensive experiment, I must tell him that I differed with the new miller, who wanted to follow, practically, the Budapest style of driving the machinery, that is, to drive each elevator separately by a belt, so that the belt could be thrown off and the elevator stopped, and the other machines driven in a similar manner. I claimed that I probably knew as much as he did about driving machines, and that as long as I did not interfere with the system of milling I would drive the elevators and machines a la American. Mr. Kern decided with me that the mill should be built in this way.

This being settled, the proper mode of procedure would have been for the miller to make his flow-sheet and submit it to me, so that I could intelligently make the plans accordingly. This I suggested to the miller and Mr. Kern; but as time went on, and the flow-sheet was not forthcoming, I naturally felt a little out of patience with the miller, and decided that he either could not make an intelligent flow-sheet, or that his position and large salary depended on his keeping all his milling knowledge to himself. I am inclined to think the latter was the case.

By this time I decided that he had nothing that I wanted. I did not believe that I could learn much from him, and I was perfectly well satisfied to let him keep his flow-sheet in his head. My only object was to save Mr. Kern as much money as possible up to the time when I should be called upon to change the miller over to the American plan. He seemed to have Mr. Kern completely under his control, who believed that he was going to have the best mill in America, that when the new mill was completed he would proceed to change the old mill over to the same system as the new.

After a reasonable length of time, the mill was completed according to the miller's notion as to system. The forest of short spouts was arranged to hang sacks upon, with the latest Hungarian buckle to fasten the sack to the spout, and there was plenty of floor space to pile the sacks upon, with mixers to mix the various grades of flour. In fact, there was everything to suit the miller about as well as though it had been built in Budapest, even to having all his help just as he wanted, for few of them could speak the English language. He did not engage any American millers, I think, for fear they might gain some knowledge of his particular system of milling. In fact, Morgan, who was running the old mill, never was invited in to see it. The miller had everything his own way, with plenty of money back of him, for he could get anything he wanted and no questions asked.

I have gone into this experiment minutely, to show that nothing was put in the way of this head miller—supposed to be one of the best—to prevent his making the style of Hungary a success in this country. The miller, as well as Mr. Kern, did his best to make it a success, for its failure meant the loss of position to the miller. It would be rather humiliating, too, to Mr. Kern, as it was a pet scheme of his, and he was bound to make it go if possible, for he had made a great success of his business.

When the mill started, and for some time after, he took great pride in showing his friends through the mill. I would ask him how it was doing. His reply would be, "Very well, but you know it is a little experiment of mine." But as time went on he realized that it was a useless and expensive experiment. After running it for about a year and seeing that it could not be made to give/have as good results as the old mill run by Morgan, Mr. Kern came to me and told me to go ahead and change the mill over to the American system. Of course the Hungarian miller was let out, and Morgan took charge.

The mill was at once shut down, and, with the assistance of Morgan, I changed it over, at great expense. But we saved something by my having insisted, in the beginning, on putting the elevators and rolls as I had been in the habit of doing. After changing it over, it was run

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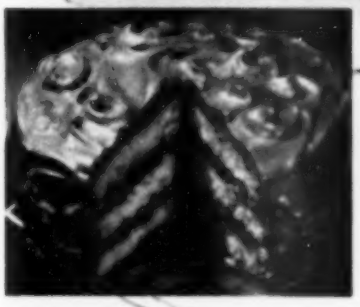

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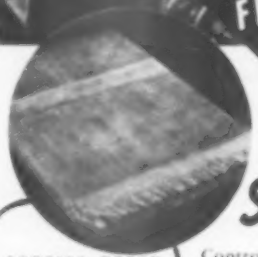

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If it were possible to import one of their mills just as it is in Budapest, and set it up in Minneapolis, I do not believe any one could afford to run it, even if received as a present. The machine, men and system do not seem to suit our conditions or wants. The question naturally arises, would one of our best American mills, if planted in Budapest, and run as we would run it here, only changing it to suit their trade as nearly as possible, as to grades, be a success? There is no doubt room for difference of opinion on this question, and it might be discussed at great length; but as we are not particularly interested in it, we will not discuss it. But it might benefit the Hungarian miller if, instead of spending so much time and energy guarding his front door, he would take a little time to see what his neighbors across the water are doing. It is barely possible that he might learn something. If not, the investigation would be worth what it cost.

New Micro Feeder for Buhler Mill Speeds Wheat Tests

PULLMAN, WASH.—At least one year has been eliminated from the time required to increase the superior selections from a wheat hybrid so that enough grain is available to conduct preliminary milling tests.

Dr. M. A. Barmore, senior chemist in the Western Wheat Quality Laboratory, U.S. Department of Agriculture, is of the opinion that development of a micro-feeder for Buhler experimental mills will save that additional wear.

The new modified feeder was designed by Norman H. Shoup, staff engineer in the industrial research division of the Institute of Technology, Washington State College. It was constructed in the machine shop of the research division and replaces the standard feeder assembly of the Buhler experimental mill.

Dr. Barmore said that in the past it has required from three to four years from the time the superior plants from a wheat hybrid are selected until enough seed is available to begin milling tests to determine the milling and baking characteristics of the new selections. The first year a single plant with the desired characteristics is selected. The second year only a single five-foot row is grown; the plant type and disease reaction is studied, and only the most promising lines are saved. Thus the amount of seed increases annually until a sample large enough for milling is available.

The new micro-feeder reduces this to two or three years, according to Dr. Barmore.

As little as 200 grams (7 oz.) of seed may be milled efficiently by using the Shoup feeder. This is only one twelfth as much as was formerly required. It means an important reduction in the amount of labor, land and time necessary to produce the grain required for determining milling characteristics of new selections of wheat, Dr. Barmore stated.

Edward F. Seeborg of the laboratory, is also enthusiastic about the new micro-feeding device. He said it would be of immediate importance in the search for new wheats with the excellent field characteristics of varieties such as Rex, but without the qualities of this variety which are objectionable to the milling industry. Many new wheats prove highly satisfactory to the agronomists, but are difficult to mill, Mr. Seeborg said.

The one year saving will enable the plant breeders to discard undesirable types sooner and concentrate on the new types of wheat which are desirable from the standpoint of milling.

Much additional research and testing on disease, agronomic, milling and baking characteristics of new strains of wheat must be conducted after the earlier preliminary screening made possible by the Shoup feeder. But much less time, effort and land will be lost on new materials which might later be found unsatisfactory in the more extensive, larger scale tests, Dr. Barmore stated.

Synthetic Millstones

Artificial or synthetic millstones of quartz, corundum or emery, bonded with magnesite are now largely replacing natural millstones in European mills using stones, according to an article in a recent issue of Muhlen-Zeitung, German milling journal.

A rapid method for determining the grinding quality of millstones was described in the article. In order to conduct a rapid test, sand is used as the material being ground and sieving tests as well as volumetric measurements are made on the material ground.

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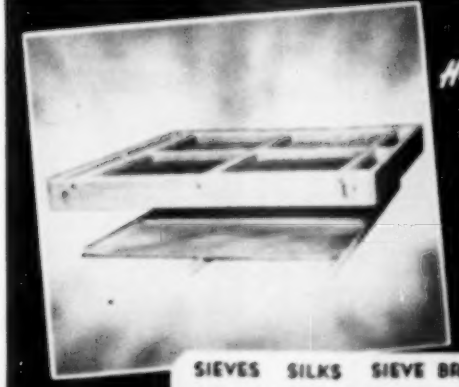

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F. W. Stock & Sons Inc.

(Continued from page 14)

upon the docks at Glasgow, Scotland, inspired William McSherry to come to the U.S. and Hillsdale, Mich., where he obtained employment with the Stock company. He remained in its employ for 45 years until his retirement.

Harold Stock, president and principal stockholder, is a grandson of the company's founder. His father—the second generation—was Alexander (Mr. "Alex"), who died in 1942. Harold Stock's son Douglas has been a student in the department of milling industry, Kansas State College, Manhattan.

Frederick W. Stock, Jr.

The property upon which the mill stands, and a 10-acre park fronting the river adjacent to the mill, have been in the Stock family since its purchase by the founder in 1862. The Stock home, a comfortable brick structure, is on a slight rise of ground across the street from the mill office and commands a view of the St. Joseph River Valley. The mill office, residence and other buildings form a group and one building, a gambrel-roofed structure directly across the street from the mill office, implies the age of the Stock organization. It originally housed the Stock driving horses and carriages and presently is serving as a garage, somewhat of a comedown from its heyday in the Mid-Victorian period to which its architecture identifies it.

The company's office building, from the outside, might be mistaken for the town library or a physician's clinic. Once the visitor is inside, he begins to wonder whether he got the correct address from the man down at the hotel for the office does not have the atmosphere of the typical mill office.

Instead of the familiar whirr of calculating machines, the clacking of the billing machines and intermittent jangling of telephone bells, there is a sort of peaceful quiet about it all that belies the fact that just a lot of business is transacted in the place.

The floor is of rubber tile, waxed to a glossy sheen, and the woodwork is of golden oak with Celotex ceilings to improve the acoustics. Pastel-colored walls blend to leave an overall impression of substantiality, comfort and quiet, in contrast to the sometimes harsh, cold and impersonal atmosphere exuded by the chromium, bleached birch and plate glass ultra-modern motif.

Offices occupy two floors with a recreation room in the basement. It houses the grain-buying department as well as the private office of Mr. Stock and other officers.

The mill is but a short distance from the office building. It has a daily capacity of 4,800 sacks, including a whole wheat flour unit. The two white flour units are housed in one building. The "A" mill, with a capacity of 2,600 sacks, is the larger and is equipped with 10 by 36 in. roll stands from the the Hecker-Jones-Jewell mill in New York City.

The "B" mill has 9 by 30 in. and some 9 by 24 in. Barnard & Leas rolls which were moved in the early 1930's from a plant formerly owned and operated by the Stock company in Litchfield, Mich.

The Stock mill formerly did a sizeable business in family flour but there has been a gradual transition from this type of business to the big bag buyer type of business until today all of the mill's production is packed in 100s. The plant has discontinued production of family and self-rising flours.

The mill grinds hard wheats—winter and springs—for bread flour production, soft red winters for cake flour and Michigan white wheat for cracker, doughnut and sweet goods production. N. E. Sinnott, the production superintendent, said that the mill is equipped to grind all types of wheat with the exception of durum.

That part of the total business formerly accounted for by the self-rising and family flour sales has been more than replaced by the manufacture of the company's "Daisy Doughnut Mix," a trademarked product. The doughnut mix business has grown into a big line and is housed in a four-story reinforced concrete struc-

ture all its own. The pre-mix or concentrate is blended much in the same manner as self-rising flour is blended—from several bulk storage bins—but the bins contain, instead of salt, phosphate, soda, the components of the pre-mix for doughnuts including sugar, spices, dried milk, egg yolk, soda, corn meal and other ingredients. These ingredients are thoroughly blended before being incorporated with the correct quantity of flour. The completed mix—flour plus the premix—is then shipped to the doughnut manufacturer who needs only to add water to make his dough.

The Stock company doesn't stop with the production of a doughnut mix. It makes the machines which make the doughnuts.

The boy who likes to stop at the corner grocery store to watch the bacon-slicing machine would have a wondrous time watching the doughnut machine in operation. The large all-automatic machine turns out 600 dozen doughnuts an hour. That is 10 dozen doughnuts a minute or two doughnuts a second. A smaller machine has a capacity of 250 dozen doughnuts an hour.

The large machines have endless belt coolers, and devices for glazing or powdering the doughnuts. The doughnut machines are manufactured in a separate building referred to by the mill personnel as the doughnut shop.

The products control department supervises production of the doughnut mix as well as production quality of all flours and it has an excellently equipped laboratory containing all of the apparatus needed to insure the uniform high quality of the company's products.

Wilbur H. Hanson is director of the department. Three laboratory assistants complete his staff.

The flour mill, like other mills of its age, contains some old machinery and more new machinery. Because of its nearness to the business and residential sections of Hillsdale, cyclone type dust collectors are not used. All collectors are of the cloth filter type.

Reels and old type bolters have been replaced in the past two years by Allis-Chalmers sifters. The replacement program included 12 6-section 22-high sifters and two 4-section 22-high units.

The late Alexander Stock

Other recent installations have included Hart-Carter seed and oat machines, Forster bran dusters, a 402-PS St. Regis packer, a battery of Entoleters and a U.S. Hoffman Machinery Corp. stationary heavy-duty vacuum system for keeping the plant clean.

The company's modernization program has been one of steady progress starting in 1932 with the construction of a four-story reinforced concrete warehouse. Then came the doughnut shop, completed in 1938. At that time the company did a complete "face-lifting" job on the mill building by replacing the frame walls with reinforced concrete walls. That project in itself was quite an engineering feat since it was done on the run without interrupting operation of the flour mill.

An additional 450,000-bu. storage facility was built in 1947, increasing the mill's total storage capacity to slightly less than 1 million bushels. A wheat cleaning house separate from the building is a new addition, also.

Employee Turnover Small

The men who run the mill are as much a part of the company as they are of the town which claims the company. A striking evidence of the permanency of employment with the Stock company is this: Among the 150 or more employees of the company—mill, office and shop—only three persons have worked in a mill other than the Stock plant. One of the three is Mr. Sinnott who joined the organization in September, 1946, after having been with the National Biscuit Co. as superintendent of its Toledo mill for about 25 years.

The reason for the company's extremely small employee turnover might be its policies and practices or labor relations. The mill crew is 100% union, but in addition to satisfying the union's labor contract specifications, the company supplies the following, at no cost to the employee: (1) a pension plan, supported entirely by the company, (2) paid vacations, (3) life insurance, (4) health and accident insurance which also provides for hospitalization for the employees' families.

Employees may retire on a pension when they reach age 65, but this is not mandatory. The amount of pension paid is figured on the basis of 1% of the employee's salary at the time of retirement for each year he has been with the company.

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EDITORIAL

"NOT LESS THAN PARITY"

THE phrase quoted in our caption deserves special attention. It is the language of the federal control act referring to ceilings on farm products. No ceiling may be set at less than parity, or at less than the price prevailing during the May 24-June 24 base period, whichever is higher.

Is this a political device to postpone ceilings on farm prices until after the fall elections? The parity formula seems to insure that as other commodities go up the flour under the farm price ceiling will go up also. Farm prices are not likely to move any faster. In fact, they are not likely to catch up. But if they do, the ceiling can always be yanked up above the flour—the law provides for that, too. The farmer is fully protected against anything that may happen.

Retail prices will reflect the level of farm prices and include a fair margin for the processor. They will go up or down together, and if there is no ceiling at the farm level is there likely to be one at the retail level? In other words, food ceilings are not at all probable—until after election time.

• • •

THE BEANS IN OUR BREAD

WE have nothing against the amazing little soybean. It is a marvelous leguminous product with a multitude of uses. It has an honorable past, a sensational present and a fabulous future. It is a friend of animal and man.

The bean itself is a patient and unambitious thing, as witness its contentment with being virtually unknown to a large part of the world for a great many centuries. But not so its friends and promoters. They want to give the bean a quick and a free ride to our dinner tables. They do not want it to approach us as a new and separate item of more completely balanced diet—as the Orient's beancurd, for example, or as a pudding, or an ersatz hamburger, or even as a substitute for navies and limas. They want to put it in our loaf of wheaten bread, asking wheat flour to move over like a good fellow and give it plenty of room.

The Food and Drug Administration's proposed definition and standard of identity for white wheat bread would permit a 3% substitution of soy flour for wheat flour. Some of the godfathers of the bean wanted the percentage set at six or even higher. Others have taken a more reasonable attitude and are pleased to find that the tentative standards would not prevent the manufacture of specialty loaves containing any amount of soy flour that is desired or that can be successfully incorporated. But all of them seem to be in full agreement that wheat bread is the best back for the bean to ride upon.

For many years the U.S. Department of Agriculture has been studying and promoting the soybean. This is eminently right and proper. But the department isn't interested in more soy sauce for sprinkling on chow mein. It, too, is asking wheat flour to move over and give the nutritious little bean a big chance in the human diet. R. T. Milner, director of the Northern Regional Research Laboratory, recently told members of the American Soybean Assn. that his institution's work on oilseeds was principally devoted to the soybean. He said:

"The use of soy flour as a supplement [this, of course, can only mean substitute] to wheat flour results in a marked improvement in the nutritional value of bread. The objective of our soy flour program is to make its nutritional advantages more widely available through expanded use of soy flours in baked goods. It is hoped this can be done by development of improved products, better production methods, more careful

selection of beans for processing, or even by fractionation or chemical modification."

The approach is the familiar one, which tacitly assumes that bread can and should be as nearly as possible a complete food. The regional laboratory goes directly to the bakeshop with its promotional study. It has been making baking tests on commercial soy flours, from which it has produced more than 1,600 experimental loaves. It has not been content with solving mere technical problems of baking but has distributed the loaves to consumers for the purpose of testing acceptance.

We see nothing in Mr. Milner's report about laboratory studies of other possible forms of soy foods suitable for the human diet. There is no mention of soy butter, soy beefsteak, soy sauce, or even simply stewed, boiled, brained, grilled or baked soybeans. It appears to be taken for granted that the world of breadstuffs is crying out for soy flour, that the wheaten loaf, already staggering under its load of nutritional hitch-hikers, is yelling for more helpers. And there seems to be no realization or acknowledgement of the fact that there are fewer nutritional deficiencies in bread today than in any other foodstuff on the American table.

We think our valuable little friend the soybean should stand on its own feet—or, perhaps we should say, its own root.

• • •

NO FOOLING—If the proposed standards and definitions for bakery products become final whole wheat bread and rolls will have to live up to the name. They will have to be made with whole wheat flour only, no white flour added. A great many people who now think they've been eating whole wheat products will get something of a shock. They've been misled for a long time by the name of many a loaf that probably pleased them more because of the white flour they didn't know was in it than by the all-of-the-wheat things they thought were there.

• • •

THANKS FOR THANKLESS JOBS

EVERY industry has its thankless jobs, the big and little chores that some one must perform for the entire industry, often at a sacrifice of personal convenience and even of business affairs. The Grain and Feed Dealers National Assn. a couple of years ago adopted a plan of saying "thanks" to grain men who have given their service to these thankless jobs over the years. The association at each annual convention now honors one such man by choosing him "honor guest of the year."

It is fitting that the association, which is meeting in Kansas City this year, should have as its honor guest an outstanding industry leader in that market—Frank A. Theis, president of the Simonds-Shields-Theis Grain Co. For Mr. Theis has been doing thankless jobs of importance to the grain trade for more than 25 years, and during that quarter century his work and counsel have been important factors in guiding the grain trade through a period that probably has been more dangerous than any but a very few industries have ever had to face.

No one believing in the merits of economic free enterprise would call the present situation of the grain trade in all ways satisfactory. Yet it has survived serious blows and great political pressure in the past 30 years and is still functioning, and probably today the values of the grain marketing system are somewhat better understood and appreciated in several important quarters than was the case three decades ago. The industry's "thankless jobs men" are largely responsible for thus maintaining the trade's position, and Mr. Theis has been one of the foremost of these.

In this work he served at various times as vice president of the Grain and Feed Dealers National Assn., chairman of the National Grain Trade Council, president of the National Terminal Elevator Grain Merchants Assn. and president of the Kansas City Board of Trade, as well as working for a period of time in the Department of Agriculture in Washington when experienced grain trade assistance there was a vital need in the government.

The selection of Mr. Theis as honor guest this year is a happy choice, and the association's way of saying "thank you" most appropriate.

• • •

"WHITE MOMENT" FOR BRITAIN

AUG. 27 was hailed as a "white moment" in Britain. That was the day the bread became whiter—flour used in making it could be 80% extraction instead of 85%. Good things like this (in England they simplify nearly every choice and distinction merely by generalizing upon whether a thing is a good thing or a bad thing) used to be noted down by the Romans with white chalk. A British milling journal ("The Miller") thinks the good thing about bread deserves a white stone monument. (We suggest that the white cliffs of Dover be dedicated to the event.)

The British "national loaf" now may be made from a mixture of home-ground 81% flour and imported flour of higher extraction. Millers anticipated problems in the changeover from 85%. Previously there was not much they could do about color. Now they must really get down to a competitive basis in an effort to produce a flour that looks as white as it should and which will produce a loaf at least nearly resembling the fairness and brightness of prewar days.

"It has been a long wait," says the Miller, "since those early days of the war when the gray, sad looking loaf first made its appearance as just one of the privations which the public was asked to endure as part of the price of the great conflict. And the public has endured it long since the war ended, some five years back. Incidentally, how many are there of the younger generation whose only knowledge of the really white loaf, and how really good it was, is derived only from the stories heard from the lips of their parents?"

We can feel sorry for today's youth on many counts, but on no more distressing account than lack of acquaintance with white bread. Fortunately American youth has not been deprived of this heritage. The only war bread it knows is the bread of the diet cranks. It's fun to take a slice of that if you like it—and if you don't have to eat it.

• • •

That old yarn about Marie Antoinette and her advice to hungry Frenchmen—namely, "Let them eat cake"—has been debunked. It seems that the word "cake" meant, to archaic French, merely "brown bread." There was plenty of that. The trouble was more political than alimentary. The revolutionists were demanding white bread—the bread of the aristocracy. Without it there might be liberty and fraternity but not equality. So it appears that, after all, Marie's advice was practical and well-intended though under the circumstances it was indiscreet. At any rate there was no need of her losing her head over it.

CANADIAN TRADE COMMENT

By A. H. Bailey

TORONTO—Discussions regarding proceedings against six western Canadian bakeries charged under the Combines Act were resumed in Supreme Court at Calgary recently. Legal arguments for the defense urged abandonment of the proceedings. What further action will be taken has not been learned. The bakeries involved in the charges are: McGavin Bakeries of Winnipeg, Calgary and Edmonton; Canadian Bakeries of Calgary; Weston's Bread and Cake of Winnipeg and Edmonton, and the Edmonton City Bakery.

NON-MILLABLE WHEAT EXCHANGE OKAYED

The Canadian Wheat Board is prepared to permit country mills, which experience difficulty in carrying on their normal gristing business because the wheat being delivered to them for gristing is not of milling quality, to exchange such on-millable wheat for board stocks of milling quality wheat which may be available in local country elevators. The exchange will be on a bushel-for-bushel basis and cash settlement must be made for the difference in grade, basis the board's domestic sales prices date of exchange, plus the usual elevator charges.

CANADA CONSIDERS PRICE CONTROLS

Louis St. Laurent, prime minister, has stated in the House of Commons that the government is considering legislation concerning price controls. It is thought the move may be in response to the fact that living costs here moved up again and are still rising to all-time highs.

COST-OF-LIVING

OTTAWA—The Dominion Bureau of Statistics has disclosed that Canada's cost-of-living index had jumped during July by another full point to a new all-time high of 168.5. The rise was the greatest since March and put the index nearly six points above the same date last year. The rise in the index itself, while substantial, does not depart drastically from the summer pattern of last year. It is more important in its indication of continuing inflationary pressures.

EXPORTS FROM CANADA REACH 3,300,000 BU.

WINNIPEG—Almost 3,300,000 bu. of Canadian wheat and flour was worked for export last week. Wheat made up the bulk of this total, with six International Wheat Agreement countries taking the following amounts: U.K., 989,000; Belgium 312,000; Ecuador, 8,000; Israel 341,000; Malta, 346,000; and Switzerland, 788,000 bu.

Class 2 countries included: Italy, 75,000; Columbia, 24,000; Switzerland 19,000 and the British Honduras 12,000.

Flour sales amounted to only 369,000 bu. of the aggregate total, and included sales of 285,000 to IWA countries: Venezuela, British Guiana, Cuba, Barbados, Trinidad, and 84,000 bu. destined for Hong Kong, Japan, Venezuela and Tangier.

U.S. IS CANADA'S BEST RYE, BARLEY CUSTOMER

WINNIPEG—Canada exported 17,500,000 bu. barley to five destinations in the 1949-50 crop year, the Board of Grain Commissioners for Canada reports. The largest buyer was the U.S., which took 16,202,000 bu. for domestic consumption.

Rye exports from the Dominion for the same crop year totaled 9,954,000 bu., and again the U.S. was Canada's best customer, with purchases of 9,273,000 bu.

Flaxseed exports barely exceeded 3 million bushels, and Belgium took a little more than 2 million of this. Total exports of Canadian oats, rolled oats and oatmeal for the 1949-50 crop year topped 20,500,000 bu. More than 19,100,000 bu. were oats, and of this figure 17 million bushels went to the U.S. for domestic consumption. Sales of rolled oats and oatmeal were equivalent to 1,403,000 bu., including 525,000 to the U.K.

BARLEY OFFERED TO EGYPT

LONDON—The Commercial Attache to the Russian Legation in Cairo has offered the Egyian Ministry of Supply 70,000 tons of Russian barley at a price of not more than $59 ton. Syria has also offered Egypt 25,000 tons barley. Authorities at the Ministry of Supply are now considering the two offers.

CANADA BOOSTS YEAR'S WHEAT, FLOUR EXPORTS

WINNIPEG—July exports of Canadian wheat and wheat flour totaling more than 16,600,000 bu. boosted exports for the 1949-50 crop year to 224,976,000 bu., compared to 232,329,000 a year ago. The comparative figure for 1947-48 was just under 195,000,000 bu., and in 1946-47 242,858,000 bu. In the 1945-46 crop year Canada's exports of wheat and wheat flour exceeded 340 million bushels.

The July total was made up of 13,434,000 bu. wheat and 3,205,000 bu. in the form of flour. The wheat total included 7,860,000 bu. for British Commonwealth countries, as well as 2,049,000 bu. in the form of flour.

Of the crop year total, 45,411,084 bu. was exported in the form of flour, against 179,456,880 as wheat.

The U.K. was Canada's best flour customer, taking 19,292,372 bu. in the form of flour. Other larger importers of Canadian flour were the Philippines, which bought 4,616,284 bu. in the form of flour, Cuba 2,183,837 bu., Venezuela 2,726,616, Ceylon 2,143,859 and Trinidad-Tobago 2,588,679 bu.

TO OPEN CEYLON OFFICE

OTTAWA—An office of the Canadian Trade Commissioner Service is being established in Colombo, Ceylon, and will be opened early next year by Paul Sykes, formerly Canadian government trade commissioner in Singapore. This will bring the total to 48 offices in 41 countries. The value of Canada's trade with Ceylon in 1949 was $13,794,000, as compared with a value of $3,871,000 in 1938. Exports to Ceylon last year were valued at $2,139,000, whereas Canadian imports from Ceylon were valued at $11,655,000, consisting principally of tea, rubber and desiccated coconut. Although Ceylon is a small market, it is a net dollar earner. It is reasonable to assume, therefore, that with a trade commissioner located in Colombo, the value of Canada's sales to Ceylon can be increased, officials say.

CANADIAN FEED SHIPMENTS

WINNIPEG—Shipments of prepared stock and poultry feeds and concentrates in June this year amounted to 2,086,922 cwt., as compared with 2,375,174 cwt. in the preceding month and 2,863,269 cwt. in the corresponding month last year. The month's shipments comprised 1,823,011 cwt. of feeds and 263,911 cwt. of concentrates.

14 SHIPS CLEARED

WINNIPEG—By the end of last week 14 of the 20 ships scheduled to take on cargoes at Port Churchill on Hudson Bay in the current shipping season had cleared. They carried a total of more than 5 million bushels of wheat, and the remainder of the 7 million bushels booked to clear will be carried in six bottoms to load prior to the close of navigation through Hudson Straits. This will establish a record for Churchill. Last year 16 cargoes aggregating 5½ million bushels of wheat moved out of Manitoba's northern port.

USDA ANNOUNCES SALE OF CCC SUGAR TO U.K.

WASHINGTON—The U.S. Department of Agriculture has announced that agreement had been reached with the U.K. to make available to the U.K. approximately 75,000 tons of sugar from the quantity recently purchased by the Commodity Credit Corp. from Cuba. In accordance with the announcement by the department at the time of the purchase of the Cuban sugar, this quantity will be made available at U.S. cost.

ALTERATION MADE AUG. 28 IN BRITISH FLOUR GRISTS

LONDON—Grists for bread making in England and Wales were altered Aug. 28 to 45% home grown wheat, 45% Manitoba wheat and 10% other imported wheats as available. No alterations have been made in the grists for Scotland and Northern Ireland.

CONTROL OF BREAD PRICES ASKED;

VANCOUVER — The Vancouver city council has called on the federal government to control the price of bread. The aldermen endorsed a motion by the only woman member of the council urging that bread prices be maintained "at a figure that comes within the income of the average household." The motion asked that Vancouver bread prices be brought in line with other Canadian cities. The woman alderman said that Vancouver citizens were paying more for bread than those in any other city in Canada, the price here being 22% higher than the national average. As a result of the recent increase from 12¢ to 13¢ a loaf, the price was said to be 31% higher.

EUROPEAN ROUNDUP

By George E. Swarbreck

LONDON — Negotiations which may lead to the convening of a European grain conference are now being held in Geneva. The progress of the talks is being kept secret.

The executive secretary of the United Nations Economic Commission for Europe proposed the conference at the commission's fifth session in Geneva last June. His proposal was then welcomed in principle by all countries, including Russia.

The secretary has explained that the basis of a possible agreement would be the exchange of certain goods from West Europe for East European grains. He has said that he hoped the conference would be called in late summer this year. Observers consider October as the most likely month and Geneva the probable meeting place.

JAPAN MAY NEED MORE WHEAT BECAUSE OF WAR

LONDON—Japan, no longer certain of rice supplies from Korea, may have to import about 250,000 tons from Siam and Burma, according to a Japanese news agency. The agency states that it is generally feared that these Japanese demands would adversely affect India, Ceylon, Malaya and Hong Kong, which rely on Burma and Siam for their rice supplies.

Japan, the sources said, would eventually have to change her import program by substituting wheat for rice for the greater part of the proposed amount and by planning the importation of wheat from Australia and other wheat producing countries in the Western Hemisphere.

ARGENTINA'S EXPORTS OF GRAIN CLIMB 9.4%

WASHINGTON — Argentine grain exports during the 12-month period ending June 30 amounted to 4,324,000 metric tons, compared with 3,953,000 tons during 1948-49, the Office of Foreign Agricultural Relations reports. This represents an increase of 9.4%.

All Argentine grain exports are controlled by the Argentine Trade Promotion Institute which buys the grain from producers at fixed prices and exercises a monopoly over subsequent sales in both the domestic and export markets.

In recent years, the country's grain exports have been largely on a bilateral or government-to-government basis, frequently involving deliveries of specified quantities of Argentine

grain in exchange for Argentine imports of specified quantities of raw materials and industrial products from the other party to the agreement.

On the basis of total tonnages exported, the principal destinations of Argentina's grain exports during 1949-50 were Brazil, Italy, France, the U.K., India, Germany, Belgium, Japan, Switzerland, the Netherlands, Sweden and Spain. Approximately 55% of the 1949-50 exports consisted of wheat and about 29% of corn. During 1948-49, wheat represented about 42% of the total export movement and corn 47%.

Argentina's marketing season extends from Dec. 1 to Nov. 30 for wheat and from April 1 to March 31 for all other grains. The July 1 total supply of old crop wheat still on hand in Argentina for export or for carryover into the new season beginning Dec. 1 was estimated at 1,083,000 metric tons. Indications at that time were that remaining supplies would fall short of meeting export commitments still remaining to be filled before the end of the season by approximately 300,000 tons.

GRAIN EXPORTS THROUGH PHILADELPHIA PLUNGE

PHILADELPHIA — Grain exports through the port of Philadelphia during August were the smallest of any month in nearly five years, according to the Commercial Exchange.

The total shipment of only 301,136 bu. compared with 1,028,438 bu. in July, and with 5,239,864 in August, 1949. Not since the shipping industry here was tied up by a maritime strike in 1946 has the figure been so low.

John H. Frazier, managing director of the exchange, said the drop is a further reflection of the government export program, augmented by the slow arrival of the new wheat crop.

COTTON GOODS INDEX 23.47

Bemis Bro. Bag Co.'s cotton goods index, a composite figure reflecting wholesale price of principal cotton cloth used in bag making expressed in cents a yard of cloth, is 23.47, compared with 16.96 a year ago. The Bemis composite figure reflecting duty paid for early shipments from Calcutta of lightweight and heavyweight burlaps expressed in cents a pound of cloth is 25.25 compared with 28.50 a year ago. The current index is based on Calcutta ceiling prices plus a permitted 5% commission.

HERBERT RINNE, WESSON SALES EXECUTIVE, DIES

CHICAGO—Herbert Rinne, 59, assistant manager of the western division of Wesson Oil & Snowdrift Sales Co., Chicago, died after a heart attack Sept. 6. Mr. Rinne was at his office when he was stricken. He died on the way to the hospital.

Mr. Rinne was well known in baking and allied circles and had been with Wesson Oil & Snowdrift Sales Co. since Jan. 1, 1921. He started as a sales representative and about 20 years ago was named assistant manager of the western division. Prior to that he was connected with a vegetable oil brokerage company. He was an active member of the Chicago Bakers Courtesy Club, the Bakers Club of Chicago and the American Society of Bakery Engineers.

He is survived by his widow and mother. An only son was killed in action in World War II. Funeral services were held in Oak Park, Ill., Sept. 9.

COOK CHEMICAL BRANCH

KANSAS CITY—The Cook Chemical Co., Kansas City, of which Oscar T. Cook of the Standard Milling Co. is president, has begun construction of a new branch plant at Jacksonville, Fla. The branch is expected to be in operation by Jan. 1 and will be managed by O. T. Cook, Jr. The Cook firm is one of the larger insecticide manufacturers of the nation, in addition to its fumigation business.

MILLFEED FUTURES

The following is a comparison of selling prices at Kansas City for Sept. 7 and 9:

BRAN—	Sept. 7	Sept. 9
September	$41.50@ 41.50	$41.50@ 41.50
October	42.00@ 42.00	41.50@ 42.00
November	44.50@ 44.50	43.50@ 43.75
December	@*44.75	@*43.75
January	44.75@ 45.00	44.25@ 44.75
February	45.00@ 45.00	44.25@ 44.50
SHORTS—		
September	$43.75@ 43.75	$44.50@ 44.75
October	44.50@ 44.50	@*44.50
November	44.50@ 44.50	47.25@ 44.50
December	44.25@ 44.50	47.00@ 44.00
January	44.00@ 44.50	46.75@ 47.75
February	44.50@ 44.50	@*44.50
Bales (tons)	450	1,850

*Nom.

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USDA to Continue Support Purchases of Dried Eggs

WASHINGTON—Dried egg purchases under the U.S. Department of Agriculture price support program will continue at current levels for the balance of 1950, the USDA announced last week. This decision reflects the disappointment of poultry branch officials who had hoped that drastic cullings of flocks would have permitted the government to have halted its program prior to this announcement.

According to responsible poultry branch officials the rate of culling of flocks since July 1 has been approximately 4% of layers on farms, which is less than the same period last year and less than the 6% rate of the 10-year national average. This condition exists along with a flock supply which is 5% larger than the previous year.

USDA officials attribute the failure of producers to cull flocks to the improved egg-feed ratio and the war psychology, which, it is felt, has led producers to believe that higher prices may prevail later this year for poultry and other meats.

The extended USDA egg procurement program will be operated without change from recent announcements with USDA prepared to buy dried eggs from processors who will affirm they have paid 25@27¢ doz. to producers for shell eggs. Another influence which is alleged to have attributed to recent heavy offers of dried eggs to USDA is the onset of hot weather throughout the Midwest which has resulted in a more than proportionally large number of shell eggs which could not meet merchantable market requirements and which have been dumped on the driers.

Dried egg offers under the extended program will be received for October delivery beginning Sept. 12. For November and December deliveries the first offering dates will be Oct. 10 and Nov. 14, respectively.

STERLING DRUG MOVES

NEW YORK—The executive offices of Sterling Drug, Inc., of which Sterwin Chemicals, Inc., manufacturer of Oxylite and Vextram for the flour milling industry, is a part, have been moved to 1450 Broadway. Including its divisions and subsidiaries, the company occupies 160,000 sq. ft. of space in the 43-story skyscraper. The company occupies 22 floors in the building, which it purchased in 1946.

CARL BARTHEL TO TALK TO CHICAGO PRODUCTION MEN

CHICAGO—Carl Barthel, National Yeast Corp., will be the speaker at the first fall dinner meeting of the Chicago Bakery Production Club the evening of Sept. 13 at the Electric Club. Mr. Barthel will discuss sweet goods production.

NEW ELKHART STORAGE

ELKHART, KANSAS—A new 140,000 bu. grain warehouse, 40 by 140 ft. in size, has been started here by the Addington Grain Co. The new structure is located near the present Addington elevator and is being constructed on a concrete foundation. When the new roundtop, all-steel warehouse is completed, it will give the Addington company a total capacity of more than 250,000 bu.

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ASSOCIATION LEADERS — Walter C. Berger, president of the American Feed Manufacturers Assn., Chicago, was among the speakers at the recent convention of the North Carolina Feed Manufacturers Assn. at Myrtle Beach, S.C. Mr. Berger (left) is shown above with J. W. Maxwell of Charlotte, president of the North Carolina association.

PACIFIC N. W. TRADE IN FUTURES TO START

CHICAGO—A new departure in grain futures trading—in which contracts are entered into on the floor of the Chicago Board of Trade, but with delivery on such contracts at points far distant from Chicago—gets under way Sept. 11, when for the first time trades will be initiated in North Pacific wheat futures contracts.

According to J. O. McClintock, executive vice president of the Chicago Board of Trade, the territory which will benefit primarily from trading in these contracts will be Oregon, Washington and portions of Idaho and Montana. Delivery points will be: Portland, Oregon, and four in Washington: Longview, Seattle, Tacoma and Vancouver. Elevators that have been approved for delivery at those terminals are operated by Archer-Daniels-Midland Co., Balfour, Guthrie & Co., Continental Grain Co., Kerr Gifford & Co. and Quaker Oats Co., with a combined capacity of 10 million bushels. The varieties of wheat which may be delivered in satisfaction of these contracts are No. 1 and No. 2 grades of hard red winter and white wheat.

Social Security Act Change Hikes Tax, Extends Coverage

WASHINGTON — Social Security Act amendments signed into law last week by President Truman will increase the required contributions by employers and employees and will extend coverage to include self-employed persons.

The payroll taxes will be increased Jan. 1, 1951, by collecting on the first $3,600 earned annually, instead of the present $3,000.

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coverage by the new law will be feed dealers and other small businessmen who operate their businesses as individuals or as partners.

Of particular interest to employers in the feed, flour milling and other industries is the provision for higher payroll taxes effective Jan. 1. Both employer and employee will pay into the old age and survivors insurance fund at the rate of 1½% on the first $3,600 of the employee's pay, instead of the first $3,000. The contribution rate will be raised to 2% in 1954, 2½% in 1960, 3% in 1965 and 3¼% in 1970.

On their operations after Jan. 1, men who operate their own businesses will have to pay the old age insurance tax on their own net earnings as self employed persons and on the distributive share of net partnership income which comes from operation of the business.

The tax rate for self-employment income, including the distributive share of net partnership income, will be 2¼% until 1954 and then will be increased to 3% in 1955, 3⅜% in 1960, 4½% in 1965 and 4⅝% in 1970.

The tax on self-employed persons will be collected annually through the regular income tax returns.

In addition to increasing coverage and benefits, the new law increases benefits. It increases average individual benefits to those now retired from the present $26 a month to $46. Individual minimums will be increased from $10 a month to $20 and present maximums from $46 to $68.50 a month.

Workers retiring in the future will receive even higher benefits, in some cases as high as $80 a month. The maximum amount allowed to any one family is increased from the present $85 a month to $150.

Although the newly covered categories of workers do not appear to include any employees of milling companies, the Millers National Federation said in a recent bulletin, millers who have any employees on whom they are not making social security tax contributions should examine the new law carefully to determine whether the status of these employees will be changed.

The MNF bulletin also points out that no change is made in the rules for computation of unemployment taxes, which remain at a maximum of 3% on maximum wages of $3,000 per employee.

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OMAR BUYS SITE FOR NEW BAKERY AT PEORIA, ILL.

PEORIA, ILL.—Sale of 20 acres of land north of Peoria was made recently to Omar, Inc., Omaha. The baking firm plans to use the property as a site for a large new bakery, cost of which is estimated at $3 million. The sale of the land by the Peoria Water Works Co. was authorized by the Illinois Commerce Commission.

LANGENDORF DIVIDEND

SAN FRANCISCO — Langendorf United Bakeries has ordered a quarterly dividend of 45¢ on the common stock of the company, payable Oct. 14 to stockholders of record Sept. 30. The previous payment was 40¢. Stanley Langendorf, president, reported that the "final audit will show gains in both net sales and net earnings" for the fiscal year ended July 1.

Western Canada Visible Grain Supply

Visible supply of grain in the western inspection division as reported by the Board of Grain Commissioners for Canada, Port William, Ont., Aug. 31, 1950 (000's omitted):

Stocks in store during week ending Aug. 31, 1950:

	Wheat	Durum	Oats	Barley
Ft. William and Port Arthur	24,089	1,509	2,918	887
Vancouver, New Westminster	12,894		11	81
Churchill	1,158			
Int., public & c.c.c. semi-public elevators	1		1	135
Totals	38,232	1,509	2,974	1,107
Year ago	11,752	1,228	3,893	4,483

Receipts during week ending Aug. 31:

Ft. Wm.-Pt. Ar.	53	3	11	14
Pacific seaboard	121		6	
Churchill	113			
Int., public & c.c.c. semi-public elevators				
Totals	291	3	18	14

Shipments during week ending Aug. 31:

Ft. Wm.-Pt. Ar.—				
Lake	1,247	62	232	127
Rail			17	14
Milled or processed	1	2	1	24
Pacific seaboard—				
Ocean	232			
Rail	8		19	
Churchill	410			
Other terminals*				
Totals	1,898	67	272	165

Total receipts for the crop year Aug. 1 to Aug. 31, 1950:

Ft. Wm.-Pt. Ar.	4,396	773	1,993	1,758
Pacific seaboard	2,135		69	9
Churchill	1,722			
Other terminals*	11			

Total shipments for the crop year Aug. 1 to Aug. 31, 1950:

Ft. Wm.-Pt. Ar.	3,694	593	1,901	1,454
Pacific seaboard	1,469		129	11
Churchill	1,034			
Other terminals*	24		11	1

*All other terminals and semi-public elevators, western division.

United States Grain Stocks

Commercial stocks of grain in store and afloat at the principal markets of the U.S. at the close of the week ending Sept. 1, 1950, and Sept. 1, 1949, as reported by the Grain Branch of the Production and Marketing Administration of the U.S. Department of Agriculture in bushels (000's omitted):

	—American—		—In bond—	
	Sept. 2, 1950	Sept. 3, 1949	Sept. 2, 1950	Sept. 3, 1949
Wheat	105,433	105,413	201	14
Corn	26,761	2,171		
Oats	14,344	35,090	651	
Rye	7,175	3,175	511	319
Barley	28,585	33,256		
Flaxseed	11,151	11,228		
Soybeans	1,428	719		

Stocks of U.S. bonded grain in store and afloat in Canadian markets Sept. 1 (figures for corresponding date of a year ago given in parentheses): wheat, 2,217,000 (8,137,000); oats, 1,213,000 (454,000); rye, 19,000 (1,184,000); barley, 1,488,000 (1,974,000).

Rye Flour Output

Following is the rye flour output reported by The Northwestern Miller for principal mills at Chicago, Minneapolis and outside points in the Northwest, in sacks, with comparative figures for the previous weeks:

	Aug. 19	Aug. 26	Sept. 2	Sept. 9
Five mills	35,637	31,031	19,614	*15,593

*Four mills.

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TWELVE-40 NO-RISK PLA-SAFE
THE ABILENE FLOUR MILLS CO.
ABILENE, KANSAS
Capacity 3,000 Cwts. Daily *Grain Storage 1,000,000 Bus.*

MOSTLY PERSONAL

J. W. Banister, sales manager for Pay Way Feed Mills, Inc., Kansas City, and **Miss Vernabelle M. Cusrick**, were married at the Community Christian Church in Kansas City Sept. 9.

●

Among the representatives of the New York flour trade who attended a recent outing of the Philadelphia Bakers Club were **William A. Lohman, Jr.**, of General Mills, Inc.; **William E. Derrick** of Pillsbury Mills, Inc.; **John A. Begetti** of King Midas Flour Mills; **William C. Duncan** of Wm. C. Duncan & Co., Inc.; **Paul F. Sanborne** of Montana Flour Mills Co.; **George B. Finch** of Standard Milling Co. and **Walter J. Stockman** of Raymond Kilthau.

●

E. L. Stanciff, who was at one time well known as a southwestern miller and is now in business in Los Angeles, called at the New York office of The Northwestern Miller on Sept. 8.

●

John M. Mitchell, secretary-treasurer of the E. P. Mitchell Co., Kansas City, flour broker, a lieutenant in the naval reserve corps, has been called to active duty. He reported to the Great Lakes Naval Training Station at Sheridan, Ill., Sept. 8.

●

Ralph Young of Young & Sons, Hutchinson, Kansas, feed manufacturer, expects to enter a hospital within a few days for an operation.

●

J. F. Johnson, manager of the M. F. A. Milling Co., Springfield, Mo., last week visited the Kansas City Board of Trade with **Carlos Bradley**, manager of the M.F.A. Cooperative Feed & Grain Co., Inc., Kansas City.

●

S. R. Morrow, president of the Morrow Milling Co., Carthage, Mo., visited the Kansas City market last week.

●

A lone gunman recently robbed the Wauconda (Ill.) National Bank of about $3,500. **Harvey J. Owens**, formerly associated with the flour and baking business, is president of the bank.

●

In observance of his 60th year of continuous employment by the Chicago Board of Trade, **Robert J. Henderson**, chief of the exchange police force, was recently given three separate purses: one from the exchange, one from members of the board who have been in active contact with him on the trading floor over the years and one from his fellow employees. The presentation was made by **Carl E. Bostrom**, president of the Board of Trade. Mr. Henderson will celebrate his 75th birthday in the near future.

●

R. K. Durham, director of the department of quality control, Pillsbury Mills, Inc., will attend a meeting of the advisory council of the department of milling industry, Kansas State College, Manhattan, Sept. 13. He plans to return to Kansas City for a meeting of the research committee, Association of Operative Millers, to be held Sept. 14-15, and a meeting of District 2, AOM, in Kansas City Sept. 16.

●

Patricia Lee Northrop, daughter of **S. C. Northrop**, president of the Globe Milling Co., Watertown, Wis., was married Aug. 26 to **William H. Jenson** of Green Bay, Wis. The bride as well as the groom attended the University of Wisconsin. After a honeymoon in northern Wisconsin the couple will live in Green Bay.

●

L. B. Collis, assistant comptroller for General Mills, Inc., Minneapolis, was a recent visitor in Oklahoma City, where he formerly lived.

●

Fred H. Wendorf, director of bakery merchandising and sales promotion for Pillsbury Mills, Inc., Minneapolis, was a recent visitor in the company's New York office.

●

A daughter, their third, was born to **Mr. and Mrs. George B. Wagner** Sept. 9. Mr. Wagner is director of the department of economic biology, Pillsbury Mills, Inc., Minneapolis.

●

Announcement has been made of the marriage in Oklahoma City Sept. 9 of **Miss Joan Kuwitzky** of Oklahoma City and **Jack William Berry** of Bartlesville, Okla. The groom is the son of **Glenn L. Berry**, manager of the grain department for General Mills, Inc., Amarillo, Texas.

●

Clay Kabot of the Toledo mill of the National Biscuit Co. left recently for a vacation in Canada. He expects to attend the meeting at Kansas City of the Grain and Feed Dealers National Assn. upon his return.

●

T. S. Paulsen, vice president in charge of purchases, Russell-Miller Milling Co., Minneapolis, has his right leg in a cast as a result of an accident which occurred at a millers picnic Aug. 26. Mr. Paulsen was umpiring a softball game and got in the path of a base runner. The result was a fractured fibula for Mr. Paulsen.

●

John Chain, assistant manager of the Acme Flour Mills Co., Oklahoma City, has been visiting in Kansas City and Abilene, Kansas. **Mrs. Chain** accompanied him. In Abilene they were the guests of his father, **W. A. Chain**, president of the Acme company.

●

William G. Kelly, division sales manager for the William Kelly Milling Co., Hutchinson, Kansas, spent a few days recently with **L. A. Hannah**, Springfield, Mo., representative of the mill, in the Ozarks territory.

●

Recent visitors at the Fuchs Baking Co. plant in South Miami, Fla., included two men interested in the baking business from Aruba, Netherlands East Indies. **L. de Veer** of Rainbo Bakery and **G. de Veer** of G. de Veer & Sons, food processors, visited Florida to inspect the famous million dollar baking plant.

●

J. W. Stewart, vice president of the Larabee Flour Mills Co., Kansas City, returned home recently after being hospitalized for injuries suffered in an automobile accident.

●

Phillip Searcy, manager of Bunge, Inc., Melbourne, Australia, spent several days recently visiting his company's subsidiary, Gano Grain Corp., in Hutchinson, and he made a quick trip over the Southwest to inspect elevators and crops. He was accompanied by **J. V. Fleming**, Bunge manager in Hutchinson. Mr. Searcy, who will fly from here to Argentina, found western Kansas very similar in terrain to his native Australia.

●

Richard F. Anderson, who has been covering central and northern Wisconsin for Procter & Gamble for the past nine years, has been transferred to the Chicago office as senior salesman covering the metropolitan Chicago market. A graduate of Siebel Institute, Mr. Anderson has been active in Milwaukee and Wisconsin bakery and allied trade circles for many years. He is a member of the Milwaukee and Wisconsin bakers associations; he is now serving his second term as president of the Wisconsin Flour & Bakers Allied Trades Assn.

●

G. M. Lowry, president of the Wichita (Kansas) Flour Mills Co., and his son, **William Lowry** of Denver, Colo., are vacationing at the Lowry ranch, near Alamosa, Colo.

●

Ewing I. Burns, vice president of the Consolidated Flour Mills Co., Wichita, and **Mrs. Burns** have returned from a vacation in Colorado and New Mexico.

●

George S. Mathieson, a member of the Winnipeg Grain Exchange for many years and a past president of that organization, has been elected honorary president of the Winnipeg Symphony Orchestra.

●

Frank J. Wear, district manager at Omaha, for Omar, Inc., will take over management of the company's branch in Columbus, Ohio, succeeding **George W. Tassie**, who will retire.

Pillsbury Plans "Meeting by Mail"

Stockholders to Get Detailed Answers to Questions

MINNEAPOLIS — A "stockholder meeting by mail" is being conducted this year by Pillsbury Mills, Inc.

In a further attempt to reach all its 7,000 stockholders—last year the company broadcast its annual meeting—Pillsbury mailed out, with its annual report, a slip requesting questions from stockholders. These questions will be answered by company officers during the regular annual meeting Sept. 12. Later the questions and answers will be published in a detailed report which will then be mailed back to all stockholders.

This will not alter the proceedings of the regular stockholders meeting.

"It is merely another attempt on the part of the officers and directors to keep the stockholders informed of our policies and activities," Philip W. Pillsbury, president, stated. "Our stockholder meeting broadcast of last year was designed to let the general public, as well as stockholders, learn a little more about how a large company operates. This year, our stockholder meeting by mail is aimed at getting more of our stockholders actually taking part in the annual meeting.

"Many stockholders live too far away to get to Minneapolis for the meeting. This way they are able to voice their opinion and obtain information they want on the company they own. Businessmen have a great obligation to maintain close contact with stockholders. Pillsbury aims to give all of them a full hearing and a speedy answer."

DEATHS

C. Lloyd Hoenshell, 70, founder and president of Hoenshell Fine Foods, cookie manufacturing firm, Sandusky, Ohio, died Sept. 10.

Herbert Binne, 59, assistant manager of the western division of Wesson Oil & Snowdrift Sales Co., Chicago, died after a heart attack Sept. 6. Details on page 25.

Edward S. McAfee, 61, co-owner of the Pittsburgh bakery supply firm of the McAfee Co., died recently at his East End home. He was a member of the Retail Master Bakers Assn. and the Courtesy Club. Mr. McAfee is survived by his widow, three sons, a daughter, and his brother, Frank, partner in the firm.

Julius Rohn, 61, retired manager of the new varieties division of the National Biscuit Co., died recently at Middletown, Conn., following a heart attack. He had been with the biscuit company for 35 years until his retirement three years ago, assisting in the development of biscuit rations for the armed forces. Mr. Rohn is survived by his widow and two sons.

Michael Thomas McShane, 63, representative in Lincoln, Neb., for Cruttenden & Co., died recently at his Lincoln home. He had been manager of the Updike Grain Co. in Lincoln until 1932, when he became manager of the brokerage office of the Gooch Milling Co. In 1938 he joined Harris, Upham & Co., and became affiliated with the Cruttenden company in 1943. He is survived by his widow, a son and daughter.

CCC Loss on Price Props in July Hits $9,834,000

WASHINGTON—Ralph S. Trigg, president of the Commodity Credit Corp., reported Sept. 8 that $3,418,286,000 was invested in CCC price-support program loans and inventories as of July 31, 1950, and that corporation sustained a net realized loss of $9,834,000 in carrying out this program during the month of July. (The net realized loss on the CCC price-support program for the fiscal year ended June 30, 1950, was $249,230,000.)

Of the total investment of $3,418,286,000, loans outstanding totaled $819,482,000 (including $69,307,000 of commodity loans held by lending agencies and $750,175,000 held by the CCC) while inventories acquired under loan, purchase agreement, and direct purchase operations represented an investment of $2,598,804,000.

Price-support operations in four commodities accounted for the bulk of the loan total. These commodities, the quantities of collateral pledged, and the loans outstanding, were as follows:

Corn, bu.	251,855,945	$251,855,945
Tobacco, lb.	356,177,614	115,154,932
Cotton, bale	992,813	68,564,485
Wheat, bu.	18,537,183	37,594,918
Other		36,142,720
Total		$819,482,000

Included under "other" above were loans on flaxseed, peanuts, soybeans, lespedeza seed, potatoes, barley, dry edible beans and peas, grain sorghum, oats, rice, rye, rosin, American-Egyptian cotton, and cottonseed. In this group, the largest amount of loans on any one commodity was $8,997,510 on barley.

Includes 1948 Corn

The above corn table includes, in addition to 288,276,864 bu. of 1949-crop corn, 105,044,979 bu. of resealed 1948-crop corn and 8,634,204 bu. of 1948-crop corn in process of liquidation.

Items in the inventory of the CCC as of July 31, the quantities involved and the cost were as follows:

Wheat, bu.	373,131,591	$ 754,844,544
Cotton, bale	3,487,884	327,707,384
Corn, bu.	331,783,339	398,140,007
Linseed oil, lb.	447,334,722	334,175,741
Butter, lb.	186,345,181	114,142,904
Dried eggs, lb.	104,847,599	112,878,958
Grain sorgh., cwt.	38,334,920	99,113,831
Dry edible beans, cwt.		
Oats, bu.	8,939,288	10,951,473
Flaxseed, bu.	12,871,777	31,731,783
Cereal milk, lb.	194,562,134	23,145,197
Barley, bu.	21,241,980	12,196,681
Rosin, lb.	171,788,889	21,298,844
Other		44,242,958
Total		$2,293,501,581

"Other" items in inventory included American-Egyptian cotton, wool, cottonseed, cotton linters, cottonseed oil, cottonseed meal, cheese, peanuts, soybeans, turkeys, potato starch, dry edible peas, oats, rice, rye, hay and pasture seeds, winter cover crop seeds, tobacco and turpentine, the largest of which was cheese with a cost value of $25,889,282.

Sorghum Loss High

The net loss in carrying on the CCC price-support program in the month of July was realized largely on grain sorghum, butter, eggs and milk.

As of July 31, 1950, the CCC was authorized to have total borrowings outstanding and obligations to purchase loans held by lending agencies at any one time of $6,750,000,000 to carry on its various programs, including the price-support program. The CCC had in use $3,602,000,000 of its statutory borrowing authority, i.e., actual borrowings total $3,528,000,000 and obligations to purchase commodity and storage loans held by lending agencies amounted to $74,000,000.

This left a net statutory borrowing authority available of $3,148,000. In addition, other current operating obligations of the CCC amounted to $221,000,000, some part of which may be liquidated by the use of borrowing authority. These current operating obligations included accounts payable and accrued liabilities totaling $133,000,000, purchase agreements amounting to $85 million, and other commitments of approximately $3 million.

The corporation has a paid-in capital of $100 million and at times it receives advances from purchasers of commodities. These funds, of course, reduce the amount of borrowings necessary for the corporation to carry out its operations.

VALUE OF BLEACHING AND MATURING PROCESSES CITED

CHICAGO—"When the miller properly uses bleaching and maturing processes, the baker is assured of a uniform ingredient and can adjust his production methods for the product he wants," C. G. Harrel, associate director of the scientific research and technical development department of Pillsbury Mills, Inc., told the American Chemical Society here Sept. 5.

"The modern bakeshop is a highly developed food factory for the production of a delicate product," he told the society. "It is evident that the use of uniformly matured flour has permitted the baker to make a consistently better product. Maturing and bleaching are major factors in securing uniform flour for schedule performance with modern equipment."

Before scientifically controlled and rapid maturing and bleaching of flour was practiced the southwestern wheat crop could not compete for flour milling or baking, he said. Before it was introduced millers and bakers had to avoid freshly harvested wheat and newly milled flour. Expensive storage and handling of grain and flour were involved, and baking in both bakeshops and homes was fraught with irregularities.

"No only the wheat growers, but also the millers, the commercial bakers, and household consumers have benefited by the maturing and bleaching practices," he said. "Wheats from certain areas of the country have been able to compete, millers have been able to produce flours standardized to a higher degree for suitable baking properties, bakers have been able to eliminate delays in bakeshop production and can assure greater uniformity in baked goods, and the consumer can now bake or buy breads that are more attractive and uniform in quality.

"The exact ingredients and their quantities permitted are based on thorough presentation of all evidence at hearings held by the Food and Drug Administration under the Act of 1938. At these hearings medical, public health, milling, baking, government and consumer witnesses have expressed their views and cited their facts. It is on such thorough consideration that the flour and bread standards are based."

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WHEAT and RYE

FAMILY FLOUR BAKERY FLOUR CRACKER FLOUR

HARVESTS MAY VARY

BUT NOT OUR

FULL STRENGTH MALTED WHEAT FLOUR

As every miller knows, Mother Nature is fickle, particularly when it comes to enzymatic activity in the wheat berry. So when you are correcting that variation, you must do it with a product of uniform dependability. You can rely on our Full Strength Malted Wheat Flour. It is the standard of quality for the milling industry—backed by years of experience and technical "know how."

The Kansas Milling Company

WICHITA KANSAS

FDA Extends Time for Exceptions to Bread Standards

WASHINGTON — The Food and Drug Administration, acting on requests of interested parties, has extended the time for filing written exceptions to the proposed bread standards by 30 days. The new deadline for filing such exceptions is Oct. 9.

The proposed definitions and standards of identity for various breads and rolls or buns, published in the Federal Register Aug. 8, will not go into effect until after the filing and consideration of exceptions to the proposals. Following this procedure, the government will issue the final standards, which will probably become effective 90 days after promulgation.

The bread standards committee of the American Bakers Assn. has scheduled a meeting in Washington Sept. 13 to consider the brief that the ABA expects to file.

There is some expectation here that some of the ingredient producers whose products have been banned from use in bread sold in interstate commerce will attempt to halt final promulgation of the standards through court action. Commenting on the possibility of success of these potential suits, FDA officials note that only in minor instances have the courts sustained attempts to stay or reverse FDA rulings on food standards.

Exceptions to the proposed standards are to be filed with the Hearing Clerk, Federal Security Agency, Room 5109, Federal Security Bldg., Washington. The FDA said that exceptions "shall point out with particularity the alleged errors in this tentative order and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which such exceptions are based." The exceptions may be accompanied by a memorandum or brief to support them. All material should be submitted in quintuplicate.

WISCONSIN ALLIEDS PLAN DINNER MEETING SEPT. 15

MILWAUKEE — Business sessions of the Wisconsin Flour & Bakers Allied Trades Assn. will be resumed Sept. 15 at the Milwaukee Press Club. A dinner will precede the business meeting at which reports on allied participation in the first annual Wisconsin Bakers Assn. outing, planned for Sept. 18, will be made. The meeting will also hear a resume of the Bakery Sales Girl sales training classes which the Milwaukee Vocational and Adult Education School will stage this fall and winter, with the cooperation of the allied trade's sales training committee, headed by C. G. Swanson, General Mills, Inc.

MISSOURI BAKERS CHANGE DATES FOR FALL OUTING

KANSAS CITY—The annual fall stag outing of the Missouri Bakers Assn. will be held at Holiday House, Lake of the Ozarks, Mo., Sept. 27-28.

The meeting was moved back two days to not interfere with the Midwest Bakers Allied Club new crop flour meeting in Kansas City.

Movies, fishing, golfing and other activities will be among the events of the outing. A short business session will be held and selection of new officers will take place. Fred Callicutte, St. Louis, secretary of the association, said that an $8 fee will cover meals and lodging for each person.

H. L. WIDMIER APPOINTED TO K. C. POST BY GENERAL

KANSAS CITY—H. L. Widmier has been appointed manager of the Kansas City plant of the General Baking Co. Mr. Widmier has been associated with the baking company since 1926, when he joined the staff as cashier in the former Kopp bakery in Kansas City, Kansas. After serving as assistant manager at the Kansas City, Mo., plant, he was transferred to Omaha, where he has been manager for the past seven years. The Omaha plant recently was sold by General Baking Co.

Rollie Heimerdinger has been named sales manager for the Kansas City plant.

Educators Told of Need for Liquid Futures Market

CHICAGO — The importance of keeping futures markets liquid was stressed by Allan Q. Moore, vice president of Pillsbury Mills, Inc., in a talk at the Chicago Board of Trade's Grain Marketing Symposium Sept. 1. Mr. Moore discussed hedging operations of flour mills.

Without a fluid futures market, the speaker said, inventory risks would have to be passed on to either the grower in the form of lower prices for his wheat or to the consumer in the form of higher flour prices.

The two-day symposium, attended by 50 leading teachers of marketing at midwestern colleges and universities, presented a number of other talks and panel discussions on the operation of the grain exchange.

The first day's morning session was devoted to first-hand study of the physical operation of the exchange. The afternoon session was devoted to series of talks by prominent members of the Exchange, on subjects highly germane to the marketing course taught by the educators.

Everette B. Harris, secretary of the board, detailed much of the organization of the board itself. This was followed by a paper entitled "The Services Rendered by a Grain Exchange" by Richard F. Uhlmann, past president of the board of trade, in which he showed how the development of the grain futures markets not only had expedited the process of forward selling, but also brought into the field a class of trader who was willing to specialize in the taking of price risks.

A discussion of "Futures Trading and the Economic Factors Influencing Prices" was given by James S. Schonberg of the Grain Exchange Institute. Mr. Schonberg pointed out that grain prices are determined by collective reasoning and action of the country as a whole. Preceding a panel discussion of the "Elements of a Futures Contract," J. O. McClintock, executive vice president of the board of trade, stressed that as soon as the agricultural production of the U.S. had expanded to the point of producing surpluses, and the demand for that extra grain became more widely expanded, the needs for this expansion were met by the founders of our present marketing system by the introduction of a futures delivery contract as an integral and important part of our marketing mechanism.

Farm Law Discussed

The highlights of the concluding session were talks by Edward J. Kazmarek, vice president of the Illinois Grain Corp.; Mr. Moore; Orrin S. Dowse, vice president of the Norris Grain Co., and a panel discussion on the effects of the agricultural adjustment act on the commercial grain trade with S. J. Meyers, vice president of the Arcady Farms Milling Co. acting as moderator.

In discussing cash grain marketing, Mr. Kazmarek made the point that grain exchanges offer the necessary facilities for a grower to convert his grain into cash and stressed the importance of preventing any interference in the maintenance of a liquid grain futures market, such as margin controls by the government.

Touching on the close relationship between the cash and the futures grain markets, and referring to them as being almost like Siamese twins, Mr. Dowse said that when the futures markets are permanently damaged through the injection of artificial controls, then the cash market too begins to die.

Participating in the panel discussion were Milton Sontag of the Plainfield (Ill.) Elevator; Donald E. Wentzel of Hales & Hunter Co.; John E. Brennan of John E. Brennan & Co., and Roland McHenry of General Mills, Inc.

Flour Production, Sales Costs Rise 10% in Past Year

CHICAGO — The cost of milling and selling a sack of flour during the 1949-50 crop year was approximately 10% higher than the production and sales cost during the preceding crop year, according to data collected for the annual analysis of milling costs, made by the Millers National Federation.

The increase in production and sales costs was general throughout the country and in all mill size groups, an official of the federation said. He added that the increase was one of the largest to take place in the 25 years in which the annual analysis has been made.

"The data submitted by 153 mills indicate pretty clearly that all major expense categories shared in the increase in costs," the federation official said. "Part of the increase is, of course, attributable to the fact that the average operating rate declined about 8 percentage points during the past year."

Decline in operating rate does not account for the total increase, however. It was pointed out that the cost figures cited are averaged for the past crop year, and therefore the effect of the recent wage increase is not included. The effect of other costs which increased during the course of the year is only partially reflected in the year's averages, the federation spokesman explained.

Copies of the published summary will be distributed by the federation to all companies which furnished their own figures.

MINNESOTA BAKERS HELP FREEDOM CRUSADE

MINNEAPOLIS — The Associated Bakers of Minnesota will cooperate with the Crusade for Freedom and state grocers' groups by acting as the distributing agency for the program. Wholesale bakers throughout the state will distribute literature on the crusade and supply every grocer with pledge forms and containers for cash contributions. Grocers will urge their customers to contribute "dimes or dollars" to the Crusade for Freedom, and the bakers will conclude the campaign by collecting the pledges and contributions.

Construction Begun on New Feed Mill for Larabee Firm

WELLINGTON, KANSAS — Work was started Sept. 11 on a new formula feed plant for the Larabee Sunfed Feed Mills to replace the mill which was destroyed by fire July 10. The building will be of wood frame construction and will have a capacity of approximately 200 tons per 24-hour day.

The adjoining warehouse and grain elevator were not damaged in the July 10 blaze. The new grinding and mixing setup will provide a sizable increase in capacity over the old plant and new equipment to be installed will include pelleting and granulating machinery, automatic scales and packing machinery. Bin storage space for finished feeds is included in the plans.

It is expected that the plant will be ready for operation by Jan. 1, 1951. The Jones-Hettelsater Construction Co., Kansas City, is doing the engineering work.

The Larabee company also operates a feed mill at Marysville, Kansas. Headquarters for the southwestern feed operations are in Kansas City, with Earl E. Branson as manager.

THREE SECTIONS OF AACC TO HOLD ANNUAL MEETING

MANHATTAN, KANSAS—The annual joint meeting of the Kansas City, Pioneer and Nebraska Sections, American Association of Cereal Chemists, will be held at Kansas State College Oct. 20-21.

Dr. John A. Shellenberger, head of the department of milling industry and national president of AACC, said that the Oct. 20 meeting will consist of a banquet at which Dr. James A. McCain, new Kansas State College president, will welcome the chemists. Rowland J. Clark of the W. E. Long Co., Chicago, will deliver an address, "The Professional Status of the Cereal Chemist."

The technical session will be held during the morning of Oct. 21 and will be followed by a luncheon. The program for the technical session has not been completed.

WILLIAM PAYNE JOINS DESENDORF, INC., STAFF

KANSAS CITY—William Payne has joined the staff of Desendorf, Inc., Kansas City, and will be in charge of the firm's millfeed and feed ingredient department.

Mr. Payne formerly was with the International Milling Co. in Kansas City in the millfeed sales department.

Flour Sales Summaries from Leading Markets

Prices reported in The Northwestern Miller's market reviews are for flour packed in 100-lb. cotton sacks unless otherwise specified. Mill list prices are quoted in the principal manufacturing centers and sales prices in the larger distributing centers. They represent average wholesale levels and do not take into account high or low extremes at which occasional individual sales may have been made. Except as noted, the price situation reported in these columns is that of the day preceding publication.

Southwest

Kansas City: Flour sales improved in the Southwest last week through the buying of moderate lots by several chain bakers, but demand in general was quiet, not only in the bakery field, but the family and export trades as well. Sales averaged 72% of five-day week, excluding Labor Day as a work day, compared with the six-day average of 35% a week previous and 54% a year ago. Only about 4% of the volume was for export.

The bulk of the bakery business was composed of purchases by three chain groups. One took around 200,000 sacks for Oklahoma and Texas plants, which previously had not been covered ahead and were being supplied on a p.d.s. basis. Another bought almost 300,000 sacks, which was estimated to cover the company's remaining needs until about January. A third was estimated to have taken on about 80,000 sacks.

Outside of this volume business which was spread among numerous mills, there was not much bakery flour sold. Practically all bakers now have reasonably large inventories, and with the wheat market lacking any currently outstanding bullish news, there is no incentive to make additional purchases on which carrying charges would have to be paid. The big question now is whether the baking industry will maintain 90- to 120-day inventories by frequent purchases as stocks are used or let their bookings run down for the next several months. As far as present indications go, their inventories are being maintained, but market weakness or favorable war developments might alter that course.

Actual bookings of family flour have not been large in the past week, but with a step up expected in southern markets as the cotton harvest approaches, there has been some preparatory activity. Since bookings were made in anticipation of a 10¢ price advance about a week ago, there has been little done in the way of new sales. Some millers, however, anticipate a step-up in buying by jobbers within a fortnight.

Clears have been more active, and there has been a better interest on the part of commercial and industrial users. Prices are firm to slightly higher. Export interest is light. Most Latin American countries are closely regulating imports through licenses which at the moment apparently are scarce.

Sales of flour were made to Norway and Holland. The former is estimated to have taken 3,000 tons at $4.47 and $4.49 sack, jutes, Gulf, for November shipment. Netherlands completed buying its flour quota for the next four months, apparently a volume of around 15,000 tons. Sales of 50 to 55% ash flour were in the range of $4.50@4.55 per 50 kilos, c.i.f. Amsterdam, after subsidy. Several mills had inquiries from German importers, and there were news reports of German plans to import 15,000 tons of flour with ECA funds. However, there was no Washington application for such procurement, and millers believed that the inquiries were more for price establishment purposes than anything else.

Most mills reported slower shipping directions than in the preceding week and indications were that mill operations would begin to decline from the relatively high levels of recent weeks. Prices are about unchanged.

Quotations, car lots, Kansas City Sept. 9: Hard winter bakery short patent $5.30@5.40, standard 95% patent $5.20@5.30, straight $5.15@5.25; established brands of family flour $6.05@6.95, first clears $4.20@4.65, second clears $4.10@4.15, clears 1% ash or higher $3.85@4; soft wheat short patent $6.65@6.85, straight $5.20@5.30, cake flour $5.95@6.25.

Three mills report domestic business active, 5 fair, 7 quiet, 3 slow, 4 dull.

Wichita: Mills operated four days at capacity last week. Domestic sales, confined almost entirely to bakers, averaged 45%, compared with 56% the preceding week and 28% a year ago. Export sales were negligible. Shipping directions were fair to good. Prices Sept. 8 were unchanged to 5¢ sack lower, compared with the previous week.

Salina: Flour business was draggy last week, with prices slightly lower. Shipping directions were satisfactory.

Texas: Sales volume last week showed some increase compared with the previous week and amounted to 20 or 25% of capacity. Some Texas mills secured part of the business placed by a large eastern chain baker. Family flour sales were about the same as the week before. Export business was absent. Running time continued at three to four days. Prices were about unchanged, although clears were up about 10¢ sack. Quotations Sept. 9: family extra high patent $6.40@6.70, high patent $6.10@6.40, standard bakers, unenriched $5.70@5.80; clears, unenriched $4.70@4.80, delivered Texas common points.

Hutchinson: Vastly improved business came to mills of Hutchinson and vicinity last week, but buyers did not take hold to the extent anticipated. Most of the new contracts could be called intermediate in size and were for 120-day shipment. Some large round-lot business was also closed. Prices usually were considered unsatisfactory. Shipping directions continued slow, and operations ranged around 50% to slightly higher. Prices were off 5¢. Quotations, Kansas City basis: family patent $5.90@6, bakers patent $5.15@5.25, standard $5.05@5.15.

Omaha: Light booking of both family and bakery flour was reported in this area last week. Some bakers made small commitments Sept. 8, while the family buying was done earlier in the week. Bakers, millers explained, are holding off buying large quantities while awaiting spring wheat market quotations. Shipping directions were received in fair amounts on family flour. The government asked for bids twice during the week on small lot amounts. There was no export business. Inquiry was very dull, and production was only four days during the Labor Day week. Quotations for hard winter bakery flour were $4.95 and family flour $6.50.

Oklahoma City: Quotations, delivered Oklahoma points, Sept. 9: carlots, family short patent $7@7.40, standard patent $6.20@6.60; bakers, unenriched short patent $5.70@5.80, standard patent $5.55@5.65, straight grade $5.50@5.60; truck lots 30¢ higher on all grades.

Northwest

Minneapolis: Sales last week consisted of scattered small lots as buying reverted to the pattern followed in the period preceding the heavy business done two weeks ago.

Prices held firm on the basis of strong cash wheat premiums, smaller than usual receipts for this time of the year and a slow millfeed market. Most buyers covered requirements for 30 to 60 days in the recent flurry of business and found no new stimulus to purchase last week.

Harvesting operations were slowed over the week-end by rains in the northern wheat-producing areas, and extensive damage from frost is still a possibility. Reaction of the market to the September crop report boosting the forecast for all spring wheat to 271 million bushels will be keenly watched. The entire report had a bearish tone.

Inquiry last week was fairly active, some mills reported, but buyers apparently weren't convinced that the time was ripe for extending their bookings. While wheat marketing gained momentum during the week, the peak is not expected for another week or so. Family flour business was slow, but shipping directions improved.

Sales by spring wheat mills averaged 80.1% of five-day capacity last week (allowing for the Labor Day holiday), compared with 296% of six-day capacity the previous week and 55% a year ago. Shipments from mills averaged 75% of five-day capacity, compared with 81% the previous six-day week. Part of the sales recorded against last week's total represented bookings made the previous week and reported later.

Production at Minneapolis mills averaged 68% of six-day capacity, compared with 93% the previous week and 57% a year ago. For the entire Northwest, output averaged 68%, compared with 82% the previous week and 60% in the comparable week a year ago.

Quotations Sept. 12: standard patent $5.90@6.10, short patent $6.10@6.30, high gluten $6.35@6.55, established brands of family flour, enriched $7.10, first clear $5.65@6.20, whole wheat $5.60@5.80.

Interior Northwest mills: Sales were reported as fair last week, with some buying for 60-day shipment, but most of it for nearby. Shipping directions were fair to good. Production averaged 68% of capacity, compared with 77% the previous week and 62% a year ago.

Sales Under Wheat Agreement

1950-51

Importing countries	Guaranteed purch., bu.	Reporting countries—Total sales, 1,000 bu.: United States* Wheat	Flour	Total	Australia†	Canada†	Plata†	Total
Austria	11,023							
Belgium	10,208	891	1	892		1,966		3,771
Bolivia	2,756		807	807		1		808
Brazil	13,329	1,871		1,875		277	1,478	3,633
Ceylon	4,589				1,886			1,886
Costa Rica	1,103		74	74		61		135
Cuba	7,423	6	314	320		1,031		1,351
Denmark	5,817			1				1
Dom. Republic	726		72	72		141		213
Ecuador	1,766		93	93		108		198
Egypt	14,487				10,541			10,541
El Salvador	894	19	382	401		78		495
Germany	86,139	13,814		13,814				13,814
Greece	15,724							
Guatemala	987		101	101		109		302
Haiti	1,439		71	71		81		82
India	28,287				11,108			11,108
Ireland	15,184				1,847	421		1,468
Israel	3,579	251	1	252	1	909		1,172
Italy	60,616	1,818	181	1,999		1,181		3,180
Lebanon	2,189		4	4				4
Liberia	97					1		1
Mexico	8,156	1,474		1,474				1,474
Netherlands	27,556	1,277	1,116	2,393	2,272	78		4,743
New Zealand	4,581				4,580			4,580
Nicaragua	281		131	131		193		324
Norway	5,734	664	317	1,021	1,139	417		3,054
Panama	825		29	29		50		79
Peru	5,512	1,233	28	11,479	1,221	2		1,911
Philippines	17,292		14	14		97		111
Portugal	8,144	1,559	310	1,869	140	28		1,809
Saudi Arabia	1,427	57	134	282	193	5		473
Spain	1,474							
Sweden	2,734				513			513
Switzerland	6,410					2,014		2,014
U. of S. Africa	11,033					6,213		6,213
U. K.	171,668		441	441	33,437	14,819		48,647
Venezuela	4,771	5	171	176		817		833
Total	531,057	28,191	5,336	33,417	58,435	34,949	1,478	128,281
Guaranteed quantities (reporting countries)				237,955	64,958	217,823	1,581	521,677
Balance				189,438	15,483	182,774	1,211	387,906

*Sales confirmed to CCC through Sept. 2, 1950.
†Sales recorded by Wheat Council through Sept. 2, 1950.
‡Correction.

Cuba's Flour Imports Increase

HAVANA—Imports of flour from North America by Cuba during July increased considerably over the June total, according to figures compiled by P. E. Carr, import-export statistician. Cuba imported 142,908 200-lb. sacks of flour in July, compared with 105,331 in June. The July total also exceeded the amount imported in July a year ago. The amount imported in the first seven months of 1950 is somewhat less than that for the comparable period in 1949 but larger than the 1948 figure. Details are shown in the following table:

	1945	1946	1947	1948	1949	1950
January	311,414	36,802	373,266	126,431	140,658	185,871
February	288,160	161,896	127,483	91,233	136,918	48,194
March	196,711	238,442	74,334	199,803	139,978	144,893
April	177,973	154,804	183,283	99,445	134,785	84,716
May	156,726	144,148	186,113	89,136	127,824	249,040
June	126,751	123,193	215,589	111,449	160,183	105,331
July	119,156	153,741	163,421	191,062	166,188	142,908
Subtotals	1,479,139	913,746	1,324,371	708,699	962,542	885,234
August	112,249	145,624	140,999	118,283	117,139	.....
September	161,452	98,833	139,591	156,853	118,606	.....
October	5,708	58,634	85,752	113,656	73,193	.....
November	7,747	236,655	136,761	88,223	176,424	.....
December	34,646	296,838	142,259	115,861	186,369	.....
Totals	2,300,721	1,750,454	1,968,471	1,391,453	1,973,593	.....

Central West

Chicago: Demand for flour slowed up materially last week, and only a moderate amount of business was done. Hard and soft winters were exceedingly quiet, and only scattered orders of one or two cars were received.

Spring sales which were active the week before, slowed up, and only a fair number of one- and two-carlot sales were made, with an occasional booking of 3,000 to 5,000 sacks. Spring wheat flour users covered their nearby needs the previous week. Apparently they are waiting for some recession in prices before reentering the market. Clears remain tight, but some mills seem willing to shade prices on top grades in order to get this business. Directions continue good.

Family flour also slowed up last week. Mills now have a fair amount of business on their books, and report that deliveries are very good.

Central states soft wheat mills did very little business last week, and sales were widely scattered and in small lots only. About 15 to 20% of capacity was sold during the week. Users of cake and biscuit flour are well supplied, and mills are finding it difficult to obtain shipping directions from them. As a result, running time has been reduced materially during the past few weeks. Business with blenders and the family trade also was very quiet.

Quotations Sept. 9: spring top patent $5.75@6.20, standard patent $5.65@6, first clear $5.60@5.90, family flour $7.35, hard winter short patent $5.40@5.75, 95% patent $5.30@5.55, first clear $4.90@4.95, soft winter short patent $6.10@6.80, standard patent $5.30@6.40, first clear $5.20@5.75.

St. Louis: Local mills report new sales as quiet but on the upswing. Shipping directions have been rather heavy, with good running time. Clears are in short supply and in heavy demand.

Elsewhere in the central states the long-awaited general expansion in volume of flour sales did not materialize this week. The business that transpired represented replacement of stocks or protection purchases against the next 30 days' requirements. Buyers' ideas have been below mill levels, and both bakers and jobbers feel that the full weight of the spring wheat movement may depress prices sufficiently to enable mills to lower prices. Prices of high grade flours, both hard and soft, are unchanged from a week ago. Clears continue in good demand, with mill operations about level with demand. Clear prices hold firm.

Quotations, St. Louis, Sept. 9: family top soft patent $6.10, ordinary $5.25, top hard $7.05, ordinary $5.40, bakers soft winter short patent $6, cake $6, pastry $5; soft straights $5.15, clears $4.40, hard winter short patent $5.55, standard patent $5.40, clears $5.15, spring wheat short patent $6.15, standard $6, clears $5.90, low protein clears $4.95.

Toledo: Business with the mills appears to have settled down to rather routine character, with buyers that have not already made provision for future requirements rather inclined to go along on a more or less hand-to-mouth basis. It is becoming more difficult to make enough new sales to maintain current rate of operation, somewhat below six days.

There seems to be with many buyers of soft wheat flour an absence of incentive to buy ahead, with wheat prices at Toledo holding rather steady at not much over $2 bu. for No. 2 red. For instance, the bid Sept. 8 for No. 2 soft wheat, 41½¢ rate points to New York was around $2.05, equivalent to 18¢ under the close of Chicago September. So far on the new crop the bid for soft wheat has ruled at substantial discounts under the active future but the movement has been slowing up and the peak was passed some time ago.

East

New York: The trade marked time on flour buying, limiting purchases to single carlots, usually springs. This business came chiefly from bakers, and resistance to long-term buying was strong. Both the jobbing trade and small bakers covered their 30-day needs a week earlier and hoped for cheaper prices to fill longer term requirements.

However, there were no indications of these expectations materializing as premiums held their ground. Indications of a smaller percentage of protein also aroused concern among this trade which is a heavy buyer of high glutens. Sales to one large buying group were reported in fair amounts.

Sales of southwesterns were made to several multiple unit bakers but in comparatively small amounts. Many in this group are covered until late in the year, and their current purchases were more or less of a fill-in nature. Cake flours showed no lift, and the volume of buying was small. Prices on all flours were practically unchanged.

Quotations Sept. 9, in cottons: spring high gluten $6.75@6.90, standard patents $6.30@6.45, clears $6.10@6.30; southwestern short patents $5.95@6.15, standard patents $5.75@5.90; high ratio soft winters $6.25@7.15, straights $5.10@5.75.

Philadelphia: Flour buyers in this area continue to be extremely price-conscious, with slow business resulting. Prices are unchanged.

It is reported that the lack of purchasing interest is most pronounced in hard winters. Bakers are still well-stocked, and early replenishment is unlikely unless the market suffers a serious setback.

Spring types are accounting for the bulk of current transactions, but most of these involve only modest amounts, and the buyers are interested in early delivery. It was said that no one is taking shipment beyond 30 days.

The premiums for springs over hard winters remain a stumbling block to purchases of the former, and the majority of bakery men are deferring replacements in the hope of booking later at substantial savings.

Bakers have not lost hope for a revival in retail sales of baked goods, and some establishments report a slight pickup in demand since the arrival of unseasonably cool weather. Export business is at a virtual standstill.

Quotations Sept. 9: spring family $7.60@7.85, high gluten $6.75@6.85, short patent $6.45@6.55, standard patent $6.35@6.45, first clear $6.15@6.30; hard winter short patent $6.10@6.20, standard $6@6.10; soft winter standard $4.70@5.

Pittsburgh: The volume of flour sales the past week was disappointing. Buyers showed little interest and were well-stocked in most cases. In family patents also the urge to buy is lacking and grocers and jobbers seem supplied for at least another 30 days. Commitments range from 30 days to a few as far as 90 days.

The majority of wholesale and retail bakers still believe that the time is not yet ripe for any large-scale spring wheat flour buying and await further details of the final harvest. Shipping directions are about normal.

Sales of bread are very satisfactory, while some bakers report slow demand for cakes. Average sales are said to be smaller in sweet goods, but the demand is still for quality merchandise even if the customer purchases only half of a cake. All in all, there is not much change in flour prices the past week, and only lower prices, it is thought, will lure a larger volume of spring flour sales.

Quotations Sept. 9: hard Kansas bakers standard patent $5.67@5.88, medium patent $5.75@5.80, short patent $5.82@6, spring wheat standard patent $6.13@6.50, medium patent $6.17@6.65, short patent $6.22@6.70, clears $6.21@6.50, high glutens $6.57@7.05, family flour, advertised brands $7.36@7.80, other brands $6@7.11, pastry and cake flours $5.31@6.85, Pacific Coast pastry flour $6.14.

Boston: Flour quotations are just about unchanged in the Boston market this week, the only exceptions being a slight widening of the existing spread in spring short patents and two grades of the soft wheat flours. Trading was extremely quiet.

Most buyers were biding their time on their spring wheat needs, hoping for an opportunity to take advantage of a price break which has been fairly long sought but up to now not an actuality. On the southwestern lines, a fair percentage of the trade are in the middle of 60- to 90-day commitments, and thus fairly comfortable. Soft wheat flours are firm and show no signs of breaking at the moment.

Quotations Sept. 9: spring short patents $6.52@6.67, standards $6.37@6.47, high gluten $6.77@6.92, first clears $6.07@6.32; hard winter short patents $6.12@6.27, standards $5.92@6.07. Pacific soft wheat flour $6.12@6.37, eastern soft winter straights $5.02@5.77, high ratio $6.17@7.17, family $7.64@7.67.

Subsidy Rates Under Wheat Agreement

(In cents per bushel)

	Wheat	Wheat, Mexico	Wheat, Mexico	Wheat, Mexico	Wheat, Mexico
	1	2	3	4	5
To June 11-14:					
Chicago	33	33	33	33	33
Omaha	28	28	28	28	28
Duluth	28	28	28	28	28
Kansas City	33	33	33	33	33
Minneapolis	28	28	28	28	28
June 15 to Aug. 31:					
Chicago	33	33	33	33	33
Omaha	28	28	28	28	28
Duluth	28	28	28	28	28
Kansas City	33	33	33	33	33
Minneapolis	28	28	28	28	28
Sept. 1 to Nov. 30:					
Chicago	33	33	33	33	33
Omaha	28	28	28	28	28
Duluth	28	28	28	28	28
Kansas City	33	33	33	33	33
Minneapolis	28	28	28	28	28

Group 1: All of Europe, Mediterranean Middle East, all of Africa and adjacent islands.

Group 2: Far East and adjacent areas.

Group 3: Latin America, West Indies and Mexico.

South

New Orleans: Inquiries for flour have been more plentiful, although sales are rather disappointing in volume. Only modest amounts are being sold, and these are mostly for immediate to 30-day shipment. Buyers' price ideas are somewhat lower than the asking prices from the mills, and considerable resistance is being encountered.

Hard winters are by far in best demand, especially by baking and jobbing trade. Only a small proportion of the sales are going to northern springs. Soft winters are very quiet, with production on crackers, cakes and cookies showing a slight decline somewhat greater than seasonal. Central states soft winters are enjoying the bulk of the moderate business, with Pacific Coast soft winters still facing a severe price disadvantage.

Shipping directions are slowing down some, and boxcars are scarce.

Quotations Sept. 9, carlots, delivered, packed in 100-lb. multiwall paper bags: hard winter bakery short patent $5.40@5.50, standard $5.20@5.35, first clear $4.50@4.60; spring wheat bakery short patent $6@6.25, standard $5.85@6, first clear $5.30@5.75, high gluten $6.20@6.35; soft wheat short patent $5.55@5.85, straight $5.10@5.35, first clear $4.30@4.35, high ratio cake $5.85@6.25, Pacific Coast cake $6.65@6.75, pastry $5.95@6.15. Shipments by barge from Minneapolis approximately 20¢ sack less.

Pacific Coast

Seattle: The flour trade was quiet, some domestic business having been placed a week earlier when prices bulged. However, interest slacked off following declines to previous levels. Mills, on the other hand, were not in position to press for business because the boxcar situation has hampered movement of wheat from country points, and in some instances actual hardship due to lack of supplies of wheat was indicated. However, the trade felt that perhaps the worst of the squeeze was over, and some improvement in the car situation was said to be in sight. Prices were unchanged from a week ago. Quotations Sept. 9: family patent $7.10, bluestem $6.18, bakery $6.31, pastry $5.81.

Portland: Flour markets were quiet last week, with buyers filled up after their buying spree of the previous week. Mills were not pressing sales too hard as it is still difficult to

get wheat out of the country. There are ample supplies of the soft white wheats at terminals, but the high proteins are more difficult to secure. Consequently mills are not pressing sales too hard.

Buyers, on the other hand, noting the weak markets, are not in a hurry to buy. Certainly there has not been any inducement for them to load up as mills have ample capacity and there is ample wheat available. There is no export business to speak of. Flour prices advanced on some grades the middle of the week.

Quotations Sept. 9: high gluten $6.63, all Montana $6.44, fancy hard wheat clears $6.30, bluestem bakers $6.22, cake $6.80, pastry $5.98, whole wheat 100% $5.94, graham $5.65, cracked wheat $5.65.

Canada

Winnipeg: Canadian flour exports totaled approximately 82,000 bbl. last week, with just over 63,000 bbl. going to Class 2 countries, including Hong Kong, Japan, Venezuela and Tangier. The remainder was sold to IWA countries, including Venezuela, British Guiana, Cuba, Barbados and Trinidad. Mills are gradually replenishing depleted stocks which occurred as a result of the rail tie-up. Quotations Sept. 9: top patent springs for delivery between Ft. William and the British Columbia boundary $11.05 @11.25, cottons; second patents $10.55@10.75; second patents to bakers $10.05@10.25.

Vancouver: Export flour business continued exceedingly small. The whole Far Eastern picture is very uncertain, with hope dwindling of any immediate business except on regular quotas to the Philippines.

Cables from Manila the end of the week indicated that the September quota for flour imports would be announced within a matter of days, but private opinion is that despite the fact that there was no quota for imports in August, the new quota will be very small. Hong Kong buying is not considered likely for some time.

Domestic business continues quiet. Supplies here are ample for current needs, but store sales are still suffering from the competition of prepared mixes. Prices are unchanged. Cash car quotations for hard wheat grinds: first patents $11 in 98's cottons; bakers patents $9.70 in paper bags and $10.15 in cottons; western cake and pastry flour to the trade is $10.95@11.35.

Rye

Minneapolis: Rye flour prices were boosted 5@10¢ sack because of a stronger grain market. Sales, however, remain slow. Quotations Sept. 11: pure white rye $4.25@4.55, medium rye $4.05@4.35, dark rye $3.50 @3.85.

New York: Rye flour buying last week was hand-to-mouth, but since backlogs are small, steady replacements are anticipated. Pure white patents $4.75@4.85.

Pittsburgh: Rye flour sales were light last week. It is anticipated that a pickup in rye flour sales will develop as cooler weather comes. Buyers are interested in only small quantities on an early shipment basis. Quotations, f.o.b. Pittsburgh points: pure white rye No. 1 $4.80@4.90, medium $4.50@4.60, dark $4.05@4.10, blended $5.90@6.11, rye meal $4@ 4.30.

Chicago: Rye flour was quiet last week. Business consisted of a few single car orders and some smaller lots. Directions were fair. White patent rye $4.35@4.40, medium $4.15@ 4.20, dark $3.80@3.70.

Portland: White rye $6, pure dark $5.10.

Philadelphia: The absence of any development to stimulate demand for dark flour leaves the local market in a state of doldrums, with bakers taking only sufficient amounts to enable them to meet production schedules. The Sept. 9 quotation on rye white of $4.80@4.95 is unchanged from that of the previous week.

St. Louis: New sales and shipping directions remain fair. Pure white $4.90, medium $4.70, dark $4.15, rye meal $4.40.

Millfeed

Minneapolis: With demand easier, prices declined 50¢@$2 ton from the levels quoted a week ago. Production last week held up better than had been anticipated, and buying interest tapered off after some fairly active trading at mid-week. Quotations Sept. 11: bran $44, standard midds. $45.50, flour midds. $54, red dog $61.

Duluth: Demand was fair to good last week, the trend was higher and supplies were adequate; pure bran $44.50, standard bran $43.50, standard midds. $45.50, flour midds. $55, mixed feeds $46, red dog $61.

Kansas City: Both jobber and feeding interests were slow to take hold of millfeed this week at Kansas City, and the market suffered losses of $1@3 ton for the week. Quotations Sept. 11: bran $41@41.50, shorts $48 @48.50.

Oklahoma City: Millfeed declined slightly last week and closed as follows: straight cars, bran $44, mill run $48, shorts $52; mixed or pool cars $1 higher on all grades.

Wichita: Millfeed demand, mostly for mixed cars, was fair last week. Offerings were insufficient to meet the demand. Quotations, basis Kansas City, Sept. 9: bran $42.50, shorts $50. Prices were unchanged on bran, while shorts declined $1.25 ton, compared with the preceding week.

Omaha: The millfeed market was extremely weak, last week, with little or no demand for shorts and only a small demand for bran. Quotations Sept. 9: bran $42.25, shorts $50.

Ft. Worth: Quotations Sept. 9: bran $49, gray shorts $58@59, delivered Texas common points; about 50¢ higher on bran and $2 up on shorts, compared with the week previous. Demand was good, while offerings were rather limited.

Salina: Demand was fair last week. Prices were about 25¢ ton higher on bran and shorts. Supplies are adequate. Quotations, basis Kansas City: bran $42.25@42.75, gray shorts $50.25 @50.75.

Hutchinson: Millfeed demand was only a shade less active than the preceding week, but prices for gray shorts slumped $1. Bran was steady. Mills had no difficulty in disposing of all offerings for either spot or nearby shipment. Quotations, Kansas City basis: bran $41.75@42.25, gray shorts $49.25@50.

Buffalo: Standard bran $52.50, standard midds. $54.50, flour midds. $67, red dog $68.

Pittsburgh: Demand was slow last week and supplies were adequate. Prices showed a slight increase and were firm. Quotations, f.o.b. Pittsburgh points: bran $54.50@55.10, standard midds. $57.75@58.75, flour

SUMMARY OF FLOUR QUOTATIONS

Week-end flour quotations, in sacks of 100 lb. (Canadian quotations in barrels of 196 lb.). All quotations on basis of carload lots, prompt delivery.

	Chicago	Minn.	Kans. City	St. Louis	Buffalo
Spring, family	$ @7.35	$ @7.35	$ @	$ @	$ @7.45
Spring, top patent	7.15@8.15	@	@	@	@
Spring, high gluten	@	7.35@8.35	@	@	@8.60
Spring, short	@	6.25@6.35	@	@6.15	@6.45
Spring, standard	6.85@6.95	6.90@6.95	@	@6.90	@6.45
Spring, straight	@	@	@	@	@6.45
Spring, first clear	6.80@6.90	6.55@6.70	@	@5.80	@6.05
Hard winter, family	@	@	6.85@6.85	@7.95	@
Hard winter, short	6.60@6.75	@	6.35@6.45	@6.55	@
Hard winter, standard	6.30@6.45	@	6.20@6.30	@6.40	@6.04
Hard winter, first clear	5.90@6.05	@	5.80@5.85	@6.15	@
Soft winter, family	@	@	@	@6.15	@6.75
Soft winter, short patent	6.15@6.40	@	6.00@6.05	@6.00	@6.60
Soft winter, standard	5.90@6.05	@	@	@	@
Soft winter, straight	@	@	5.55@5.65	@5.55	@
Soft winter, first clear	5.35@5.75	@	@	@5.40	@5.80
Rye flour, white	4.35@4.60	4.35@4.55	@	@4.80	@5.05
Rye flour, dark	3.80@3.70	3.90@3.95	@	@4.15	@4.34
Semolina, standard	6.35@6.55	6.35@6.50	@	@6.80	@7.00

	New York	Phila.	Boston	Pittsburgh	Atlanta
Spring, family	$ —	$7.60@7.85	$ @	$7.20@7.40	$ @
Spring, high gluten	6.75@6.90	6.75@6.85	6.75@6.85	6.85@7.05	@
Spring, short	@	6.15@6.35	6.25@6.45	6.10@6.30	@
Spring, standard	6.20@6.35	6.25@6.45	6.35@6.45	6.15@6.25	@
Spring, first clear	6.15@6.30	6.15@6.30	6.05@6.25	6.25@6.40	@
Hard winter, short	5.85@6.05	6.10@6.20	6.15@6.25	6.05@6.20	@
Hard winter, standard	5.75@5.90	5.90@6.00	5.95@6.05	5.85@5.95	@
Soft winter, family	@	@	7.05@7.25	@	@
Soft winter, straight	5.35@5.75	@	5.65@5.75	@	@
Soft winter, standard	@	5.75@5.90	@	@	@
Rye flour, white	5.75@5.85	4.90@4.95	@	5.05@5.80	@
Rye flour, dark	@	@	@	5.05@5.15	@
Semolina, standard	6.75@6.85	@	@	@6.45	@

	Seattle	Los Angeles		Toronto	**Winnipeg
Family, patent	$ @7.10	$ @	Spring, top patent	$ @	$11.65@11.75
Shorts	@5.10	@	Spring, second patent	@	10.50@10.70
Bakery, grader	@6.15	@	Spring, first clear	@	@
Pastry	@5.85	@	Ontario soft winters	@	@

**In cottons, Fort William basis.

SUMMARY OF MILLFEED QUOTATIONS

Week-end millfeed quotations, summarized from the market reviews, are based on carload lots, prompt delivery, per ton, packed in 100-lb. sacks, f.o.b. at indicated points:

	Chicago	Minneapolis	Kansas City	St. Louis	Ft. Worth
Spring bran	$47.50@48.00	$ @44.00	$ @	$ @	$ @
Hard winter bran	@	@	41.00@41.50	@	@
Soft winter bran	@	@	@	41.75@42.00	@48.00
Standard midds.*	@48.50	@45.50	@	@	@
Flour midds.†	53.00@53.50	@54.00	44.00@48.50	54.25@54.50	53.50@58.00
Red dog	@62.00	@63.00	@	@	@

	Buffalo	Philadelphia	Boston	Pittsburgh	Atlanta
Spring bran	$ @52.50	$ @57.50	$54.50@55.50	$ @	$ @
Standard midds.*	@54.50	@58.00	60.50@62.00	57.75@58.75	@
Flour midds.†	@67.00	@	@	62.50@64.50	@
Red dog	@68.00	@71.00	@73.00	61.25@76.50	@

	Spring bran	Shorts	Middlings
Toronto	$ @	$ @	$ @
Winnipeg	@55.00	@65.00	@

*Brown shorts. †Flour shorts. ‡Fort William basis.

UNITED STATES VISIBLE GRAIN SUPPLY

Visible supply of grain in the U.S. as compiled by the secretary of the Chicago Board of Trade in bushels (000's omitted) on Sept. 2, and the corresponding date of a year ago:

	Wheat		Corn		Oats		Rye		Barley	
	1950	1949	1950	1949	1950	1949	1950	1949	1950	1949
Baltimore	4,818	5,116	866	1,304	199	58	144	102	143	127
Boston	881	1,183								
Buffalo	14,177	34,567	2,437	894	1,187	4,867	368	144	3,606	1,788
Afloat	1,606	1,781		254		1,844				
Chicago	12,198	18,470	8,473	1,216	3,243	3,437	4,819	1,819	433	224
Duluth	13,334	20,754	1,447	187	3,488	1,599	181	403	7,434	8,834
Enid	12,477									
Ft. Worth	13,918	11,883	744	291	151	192	22	14	12	22
Galveston	1,788	1,963		69						23
Hutchinson	14,443	15,338					3			
Indianapolis	3,814	3,823	1,961	956	243	334	33	34		
Kansas City	16,783	27,849	1,991	183	84	237	161	399	27	37
Milwaukee	486	1,998	1,837		358	185	1	1	1,854	2,584
Minneapolis	7,383	8,872	1,347	74	4,159	7,811	2,133	2,946	8,224	10,489
New Orleans	2,014	747	146	74		28				
New York	1,181	855	834	744	319	143				
Afloat	8,623	4,364								
Omaha	13,393	19,334	7,287	337	174	1,012	49	114	27	53
Peoria	228	283	892		878	248				
Philadelphia	1,434	1,438	188	178	47	14	1	44	61	81
Sioux City	1,820	1,747	898	384	289	867	3	111	74	172
St. Joseph	4,032	1,178	493	344	743	1,434			66	41
St. Louis	6,117	8,981	1,383	776	1,303	1,811	34	33	4	5
Wichita	14,944	13,904	3						17	34
Lakes	313	383								
Totals	153,564	204,482	36,571	7,877	16,267	27,484	7,982	5,349	19,992	15,099

GRAIN FUTURES—CLOSING PRICES

Closing grain futures quotations in leading markets, in cents per bushel:

	WHEAT										Flaxseed	
	Minneapolis			Chicago			Kansas City			Hydo.		
	Sept.	Dec.	May	Sept.	Dec.	May	Sept.	Dec.	May	Sept.	Oct.
Sept. 1	HOLIDAY											
Sept. 2	203¾	204¾	204¾	211¾	210¾	211	203¾	205¾	203¾	347	
Sept. 4	202¾	204	204¾	212	210¾	211¾	202¾	204	202¾	350	
Sept. 5	201¾	203¾	204¾	209¾	208¾	210¾	200¾	202¾	200¾	348	
Sept. 7	202¾	203¾	204¾	210¾	209¾	211¾	200¾	204	202¾	349	
Sept. 8	203	204¾	205¾	211¾	210¾	211¾	201¾	203	201¾	350¾	

	CORN		OATS							
	Chicago		Chicago		Winnipeg		Minneapolis		Chicago		Minneapolis	
	Sept.	Dec.	Sept.	Dec.	Oct.	Dec.	Sept.	Dec.	Sept.	Dec.	Sept.	Dec.
Sept. 1	HOLIDAY				141¾	142¾	HOLIDAY					
Sept. 2	151¾	149¾	139¾	141¾	144¾	145¾	144¾	146¾	79¾	81¾	73¾	75
Sept. 4	154¾	152¾	139¾	142¾	144¾	145¾	145¾	146¾	79¾	81	73¾	74¾
Sept. 5	154¾	151¾	138	141¾	144¾	144¾	145¾	146	78¾	81¾	73¾	74¾
Sept. 7	154¾	152¾	137¾	141¾	144¾	144¾	144¾	145¾	78¾	81¾	73¾	74¾
Sept. 8	154¾	153¾	138¾	142¾	144¾	145¾	144¾	146¾	80	82¾	73	75¾

AFMA AWARD PRESENTED—Walter C. Berger (left), president of the American Feed Manufacturers Assn., Chicago, presents a check for $1,000 to Dr. W. W. Cravens, associate professor of poultry husbandry at the University of Wisconsin. Dr. Cravens was the 1950 recipient of the AFMA award which is presented annually to the scientist who makes the most outstanding contribution to poultry nutrition research. The award was presented at the 39th annual meeting of Poultry Science Assn. held Aug. 22-25 at Madison, Wis., and attended by 700 college and experiment station poultry men from all parts of the U.S. and Canada.

midds. $62.10@64.10, red dog $67.10@70.10.

Philadelphia: The local millfeed market has developed a moderate degree of steadiness which permitted it to regain some of the ground lost recently. However, demand is comparatively light, and supplies are expanding. Some dealers expect a revival in buying as cooler weather sets in. The Sept. 9 quotation on standard bran of $58 is $2 higher than the previous week, while similar advancement lifted standard midds. to $59 and red dog held unchanged at $74.

Boston: Millfeeds held comparatively firm in the Boston market last week, although buying interest was fairly light. Spring bran advanced 50¢ while middlings and mixed feeds ranged from 50¢ higher to 50¢ lower. Red dog eased $1. Most of the trading was in small lots for immediate or nearby shipment. Despite the light supplies, buyers showed considerable caution. Quotations Sept. 9: spring bran $57.50, middlings $60@61, mixed feeds $60@61, red dog $72.

Chicago: Bran $47@48, standard midds. $50.50, flour midds. $61@62, red dog $65. Demand only fair.

St. Louis: Demand for millfeed has been very quiet. Offerings are fairly good on shorts but not a great deal of bran being offered for the nearby position. Bran $46.75@47, shorts $54.25@54.50, St. Louis.

Toledo: Prices are off from last week. Quotations Sept. 9: bran $48, middlings $52, f.o.b. mill.

New Orleans: Millfeed prices remain fairly steady on bran, and buyers are becoming more active with inquiries. Shorts are down fractionally, but the demand remains narrow. Mixers and jobbers are purchasing only to replenish stocks and for immediate needs, with a slight increase in future interest. Feed mixers report a slight pick-up in sales, but production is still low. No export business is reported; bran $51.60@52.10, shorts $59.10@59.60.

Seattle: The millfeed market was sluggish, with mills showing a little anxiety about nearby supplies and pressing the market somewhat in isolated instances. Buyers felt that flour grind might pick up due to army buying and that prices might work lower; therefore they were not stepping out for forward supplies. Little trading was reported during the week. Market nominal, $48, delivered common transit points.

Ogden: Millfeed prices remained stationary last week, with demand and supply about equal and mills booked into October. Plants are operating 24 hours daily, seven days a week. Quotations: red bran and mill run $47, middlings $51; to Denver: red bran and mill run $54, middlings $58; to California: red bran and mill run $54.50, middlings $58.50, f.o.b. San Francisco and Los Angeles.

Portland: Mill run $47.50, middlings $54 ton.

Winnipeg: Millfeeds are again moving in good volume, with a keen demand for all types. The bulk of supplies is moving to eastern Canada, with only odd lots going to Alberta and British Columbia. Quotations: Manitoba, Saskatchewan and Alberta bran $58, shorts $65; small lots ex-country elevators and warehouses $3 extra.

Vancouver: Domestic demand continues below normal, but prices are holding unchanged and supplies are ample for current needs. Cash car quotations: bran $61.55, shorts $71.55@74.55, middlings $73.55@74.55.

RETAIL BAKERY SALES REPORTED DOWN

WASHINGTON—**Sales of retail bakeries during July were 10% lower than sales during the previous month, according to a report of the U.S. Department of Commerce. July sales, however, were 1% above those of the same month last year. Sales during the first seven month of 1950 were reported 4% lower than the same period a year earlier.**

Oatmeal

Winnipeg: There is a seasonal demand for rolled oats and oatmeal, and supplies are sufficient to meet all domestic and export requirements. Quotations Sept. 9: rolled oats in 80-lb. sacks $6.15 in the three prairie provinces, oatmeal in 98-lb. sacks $7.40.

Minneapolis: Bulk rolled oats were quoted at $5.44 Sept. 12; 20-oz. packages $3.10, 48-oz. packages $3.35.

LEO BILGER ORDERED TO ACTIVE DUTY WITH NAVY

SHAWNEE, OKLA.—Leo Bilger, sales director of the feed department of the Shawnee (Okla.) Milling Co., and the current secretary-treasurer of the Oklahoma Feed Manufacturers Assn., has been called to service in the U.S. Navy. A member of the naval reserve, Mr. Bilger is scheduled to report at San Francisco Sept. 25, for duty as an executive officer aboard a destroyer. Victor Wallace will succeed him as feed sales director for the milling company.

TRIUMPH LEADING VARIETY

OKLAHOMA CITY—A survey made by K. D. Blood, statistician for the U.S. Department of Agriculture, shows that Triumph wheat was planted this year on 3,133,287 acres, or 40% of Oklahoma's wheat acreage. This compares with 65,878 acres in 1944. The second variety in popularity with Oklahoma wheat farmers was Pawnee, with 18.9% of the planted acreage. Comanche ranked third with 11% of the acreage. The survey is made every five years. Tennarq was the leading variety five years ago, with 40.3% of the its acreage had dropped to 3.6%.

MILL RESEARCH PROJECTS SUBJECT OF AOM MEETING

SALINA, KANSAS—Milling research problems which might be adaptable for solution on the Kansas State College experimental mill and latest determinants of internal infestation in wheat were discussed by two Kansas State College department of milling industry staff members at the District 1 meeting of the Association of Operative Millers in Salina Sept. 9.

Seventy district members and allied tradesmen attended the luncheon meeting which was held at the Lamer Hotel. The speakers on the program were Prof. E. P. Farrell and Dr. Max Milner.

Robert C. Ellis, Jr., Shellabarger's, Inc., Salina, was elected chairman of the district, succeeding Glenn Gaibert, Colorado Milling & Elevator Co., Denver. New vice chairman is O. L. Randall, Arnold Milling Co., Sterling, Kansas, and secretary-treasurer, Fred S. Zutavern, Walnut Creek Milling Co., Great Bend, Kansas. Donald S. Eber, executive secretary of the A.O.M., Kansas City, was present at the meeting.

According to Prof. Farrell, some of the unsolved questions facing the milling industry which might be worked out at Kansas State are milling of theoretically possible "perfect flour" at 84% extraction, reduction of mill humidification, comparative milling of different wheat varieties, pneumatic conveying's effect on air volume, velocity and drying of the stock, milling qualities of various densities of wheat, heat and moisture tempering, effect of roll sizes on flour, corrugated vs. smooth rolls in the reduction of middlings, sifting and a quick method of insect and fragmentation count for use in grain buying and selling.

Dr. Milner traced the development of knowledge concerning internal infestation. Progress began with the acid-stain test which was developed by the Bureau of Entomology in Manhattan, Kansas, two years ago. Main objection to the method was that too small a sample had to be used, the speaker said.

Next came the cracking-flotation test which requires a larger sample, but it has been adaptable only for grain binning determinations in the industry because the method is too time-consuming to be used for grain grading or purchasing.

Latest test which is proving effective in the observance of egg plugs within the kernel is an egg staining process. The sample is emerged in an alkaloid, then observed under black light. The egg plugs stand out vividly under the light. Dr. Milner illustrated recent work on infestation determination by a series of lantern slides.

WANT ADS

Advertisements in this department are 10¢ per word; minimum charge, $2. Add 10¢ per insertion for forwarding of replies if keyed to office of publication. (Count six words for signature.) Situation Wanted advertisements will be accepted for 5¢ per word, $1 minimum. Add 10¢ per insertion for keyed replies. Display Want Ads $6 per inch per insertion. All Want Ads cash with order.

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FLOUR PACKERS WANTED — YEAR round employment with guaranteed weekly wage. Frank H. Hodgett, Inc., Janesville, Wis.

FAMILY FLOUR SALESMAN FOR SOUTH Carolina. Good proposition for man well acquainted with jobbing trade. Full line of flours and feeds, with mill cooperation and aggressive sales promotions. Correspondence confidential. Address 1307, The Northwestern Miller, 412 Board of Trade Bldg., Kansas City, Mo.

SITUATIONS WANTED

EXPERIENCED HARD AND SOFT wheat miller wants position offering stable employment. Address 1313, The Northwestern Miller, 414 Board of Trade Bldg., Kansas City 6, Mo.

MACHINERY FOR SALE

9x30 GREAT WESTERN ROLLER MILLS, shell type, ring oiling bearings, Style A drive, roll feeder Niagara Brushmasters, No. 5 and 7 Minneapolis purifiers. Purcolator feeders. Elevators, belting, fans. Richardson Co., 1801 2nd St. No., Minneapolis 11, Minn.

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WANTED TO BUY — RICHARDSON scales, bag closing machines and other good mill, feed and elevator equipment. J. K. Hagan, 1422 E. High, Jefferson City, Mo.

BUSINESS OPPORTUNITIES

FOR SALE—ILLINOIS 600 CWT. FLOUR mill, 400 cwt. corn mill, brick building, warehouse, garage, 150,000-bu. elevator. Also country elevator. Address 781, The Northwestern Miller, Minneapolis 2, Minn.

FOR SALE—100-SACK FLOUR MILL, 50,000-bu. Elevator and outside tank storage, 40,000 bu. Machinery in good condition, includes corn mill and feed cutter mill. Offered at $15,500. Mingus Flour Mills, Mingus, Texas.

The Baking Industry in Germany 1939-45

☆

By J. B. M. Coppock

THE problems which confronted the German baker were in some respects different from those arising in this country; for example, some 60% of bread consumed is rye bread, 15% mixed rye wheat bread, in the proportions 70 to 30, and only 25% of the national requirement wheat bread. Nevertheless, some problems were similar to our own, such as the necessity for finding alternatives to whole egg and substitutes for egg albumen and the normal types of fat. Much of the information contained in this review was obtained from the German Institute of Baking by American investigators, and the main outline of their report has been followed.

EDITOR'S NOTE — The British government has published a book containing a series of critical summaries on several aspects of the German food manufacturing industry during the war years 1939-45. Drawing on the material obtained by the investigation teams operating in the immediate postwar years, the various authors have endeavored to discover what others may learn from German developments. The chapter on the German baking industry was written by Dr. Coppock, who is the director of the British Baking Industries Research Assn.

Wide variation exists in different provinces as to the type of bread preferred, the average consumption in terms of flour a person a year being 55 kilograms of rye and 56 kilograms of wheat, respectively. In 1938 the total number of bakeries was 116,282; this would indicate that many of them were small. There were 456,946 employees in the industry. In 1941 the number of bakeries had fallen to 83,787, of which only 1% could be classified as large and which were responsible for 18% of the overall bread production. The existence of so many small units was in part due to the popularity of rye bread, which does not require such mechanical development as wheat bread, and to some extent consequent on the cost of electric power which has delayed the introduction of high speed mixers found advantageous in producing wheat bread.

New Dough Unit

Werner and Pfleiderer were reported to have designed a new centrifugal dough kneading unit with rotating bowl, a dough divider which speeds up baking volume, an experimental dipping unit for bread preservation and bread pasteurization equipment. On the other hand machinery developed by Peter Kupper and Schafer & Urbach follows conventional lines.

Electric and steam heated traveling ovens were found in some of the largest bakeries and a few had slicing and wrapping equipment, although the latter was a specialty as bread production requirements are at a minimum in Germany and in normal times consumption takes place very quickly after baking. Brown coal compressed fuel fired ovens were found in some districts and the general standard of equipment appeared to be low.

Recipes for various types of German army bread are given, the addition of chemicals being seldom used in preventing mould or rope, but one large plant producing civilian bread added .6 kg. calcium acetate/200 kg. flour for rope prevention. Calcium propionate was also used for rope prevention and claims that it inhibited the development of moulds were also made.

On the small scale propionic acid was produced in sour dough (rye) by the addition of appropriate bacteria and promising results in preventing mould and rope were obtained. Rye breads were usually of the sour dough type, although yeast was sometimes used to speed up fermentation at the rate of 2 kg. yeast/100 kg. rye flour. A typical wheat bread contained 200 kg. flour, 3.5 kg. salt, 5 kg. yeast and 110 kg. water, mixing time being 10-12 minutes, dough temperature 28° C. (82° F.), fermentation time 1-1.5 hours, scaling weight 1,120 gm., loaf weight 1,000 gm., baking time 25-30 minutes at 280° C. (536° F.).

No advance appears to have been made on the problem of staling and claims for retardation by the use of such substances as mustard oil were not substantiated. Although sale of

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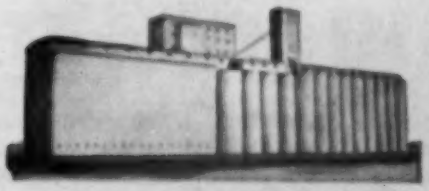

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fresh bread was prohibited during the war, staling in Germany was a less serious consideration than in Britain because of the different character of rye and pumpernickel bread and moisture loss was the main problem. Wrapped and canned rye breads were preferred, therefore, to wheat breads for use in the armed forces. Rye bread was canned after cooling and the sealed tins were sterilized by heating for 60-70 minutes until the center of the loaf reached 80-90° C. Wrapping of well-cooled rye bread was carried out on the sliced product in Pergament, cellulose film and, finally, ordinary paper and sterilized for one hour at 100° C. Pergament is two-ply wax paper, sealed together with wax.

Sterilizing Methods

Other methods of sterilization have also been described. Aluminum foil has been used for wrapping and the use of Pergament made it possible to perform the sterilization by steam if desired instead of dry heat. Irradiation of rye bread by ultra-violet light, to avoid mould formation, did not result in satisfactory keeping characteristics and in practice heat sterilization was most suitable. Dr. Pelshenke, director of the German Institute of Baking, found that normal bread taken from the oven and placed immediately in a paper container and sealed, retained sufficient heat to kill any mould spores.

Reference was made in the introductory paragraph to the shortage of fats, egg albumen and whole egg, and this severely handicapped the production of flour confectionery. Attempts to produce fat saving mixtures and substances led to the view that in most cases the saving of fat was only an illusion peculiar to the producers of substitutes. Tests were made at the Institute of Baking to produce serviceable pastry by addition of the smallest amount of fat possible, and by the addition of glucose, carob bean meal, malt extract, potato-roll-flour, etc., and it was claimed that a number of suitable recipes resulted from the work.

Tests were made with a number of emulsifiers which showed that a small percentage of lecithin was very satisfactory provided it was neutral in taste. None of the attempts towards fat saving without impairing the shortening effect was very succesful, according to Pelshenke, but two formulae were recommended, one of which comprises fat or oil 50%, syrup 40%, dry skim milk 10% emulsified with lecithin. Debittered soy flour was also used when available, also potato syrup and condensed milk.

The shortage of eggs in Germany resulted in many investigations into whole egg and egg white replacement and Pelshenke stated that in his view 100% substitution was possible for egg albumen and 50-75% substitution for whole egg. Various processes for producing an egg albumen substitute have been examined, and of these Eiweiss and Milei W are the best known.

Singularly striking in contrast to the general trend regarding substitutes in Germany is the impression that there were reasonable supplies of almonds for marzipan production of satisfactory quality.

Grain Shortage

In addition to the shortage of fats and eggs, the position regarding grain also became acute. This resulted in investigations to find suitable substances to mix with rye and wheat to secure good baking results. It was found undesirable to add barley to rye flour, but bakers were compelled to add 15% barley to wheat flour. Pelshenke obtained good breads experimentally by the use of 2-5% of soluble cellulose compounds, carob bean flour, etc., in conjunction with starch, indicating that the baking value of mixed dough may depend more on the starch than hitherto believed. The result is of importance in that the poor quality of the gluten found in German flour may be greatly assisted by the use of such soluble substances.

The production of bakers' yeast in Germany appeared to follow conventional lines, although a new type of aerator used in food yeast production might be of advantage in the fermentation stage. The institute of baking developed X-ray mutants of a yeast strain for sour rye bread production and increased the ratio of lactic acid to acetic acid, decreased the fermentation time and produced thereby a bread with better crumb and increased flavor. The influence of the addition of undesirable bacteria to fermenting sours was examined and it was found their growth was inhibited by the strongly fermenting acid bacteria present. Attempts have been made by C. H. Boehringer, Ltd., to improve baking powder, but nothing superior to a mixture of sodium acid pyrophosphate (44%), sodium bicarbonate (33%) and starch (23%) was found.

No reference to diabetic bread has been found. Gluten was isolated by conventional methods from wheat flours in 10-12% yield and some second grade starch was converted into syrup, no doubt for greater profit than the normal usage as a "filler flour" in breadmaking provided.

Equipment of interest at the institute of baking included a climatic chamber for test purposes, in which

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temperatures can be varied from —20° to 85° C. and the relative humidity from 10-95%, and a Brabender micro-extensograph variously stated as requiring only 7 or 10 gm. wheat for measuring the milling and baking qualities of wheat. In the latter, difficulty was experienced in the mixer of copper construction resulting from the bromate treatment of flour, but aluminum proved satisfactory. The Brabender moisture tester has been made fully automatic with an accuracy of .1% but only one such machine has been made and frequent calibration is necessary.

Oven Using Steam

A novel departure in equipment was the Hurlebeck oven, essentially a large steam cooker in which bread is exposed directly to steam at 103° C. Two such ovens were in operation in Solingen and it was claimed that such an oven with a sole of 6 sq. ft. gave the same production as three rather larger draw plate ovens. Pelshenke stated that fermentation ceased in these ovens in 10 minutes, there was a smaller loss in vitamin B, an increase in nutritive value of the loaf, a baking loss of only 6-8% and a fuel saving of 30-50%. A disadvantage, however, is that a crustless loaf is produced.

Satisfactory crusts had been obtained on wheat bread by a secondary bake with a consequent fall in overall fuel efficiency and entailing the use of additional labor. Rye bread and pumpernickel bread prepared in this oven were of good quality, and it is of interest to note the use of sawdust at Solingen as a final dusting material for rye doughs to prevent tin sticking. The outer skins of buckwheat finely ground were used for the same purpose for wheat doughs.

Information on the German biscuit industry is scanty. The Bahlsens factory at Hanover appears to contain the most recent equipment in Germany. No special sterilization technique for their products was used, long-keeping properties being attributed to thorough baking and reduction in moisture content to less than 2%. In the production of the army bread biscuit (Feld Zwieback) fat was virtually omitted towards the end of the war; they were usually flavored with caraway seed, fermented with yeast, and very hard baked. Attempts to produce a biscuit containing vitamin C derived from rose hips met with failure. Recipes are given for a few types of biscuits, for example, Leibniz Keks containing flour 300 kg., salt 1 kg., water 30 kg., butter 60 kg., reduced to 10% during the war, sugar 70 kg., ammonium carbonate 1 kg. and sodium bicarbonate .5 kg. The methods of choice of suitable flour were largely empirical, although type 950 appears to have been preferred. Flour grades were designated by type numbers representing ash content in parts to 100,000 of flour, e. g. 550, but this method is open to considerable criticism. Type 1350 was regarded unfavorably for biscuit manufacture, but shortages finally compelled its use. Type 1950 was regarded as virtually useless, not only due to its color, extraction 90%, but because biscuits containing it failed to rise and were close and hard.

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"What for?" asked Finnegan.

"To make a big hole in the ground," replied Archie.

"Why do they do all that?" questioned Finnegan.

Archie replied, "Progress!"

◆ ◆ ◆

Eddie, the hardware clerk, had made a name for himself as the most inefficient and discourteous salesman ever. The atmosphere when he was absent one day was like the tranquil beauty of summer weather after a thunderstorm. One regular customer remarked on the difference.

"Eddie ain't just away," said the proprietor, "he don't work here any more."

"Do you have any one in mind for the vacancy?" the customer asked.

"Nope," said the proprietor. "Eddie didn't leave no vacancy."

◆ ◆ ◆

Once there were two little worms. One was naughty and the other was good. One was lazy and improvident and always stayed in bed until late. The other was always up early and about his work. The early bird got the early worm and a fisherman with a flashlight got the night-crawler.

◆ ◆ ◆

The aged ex-convict now retired to respectability, sat in the mellow glow of a few glasses of "the real stuff," and recalled the good old days.

"I remember the first time I broke out of jail," he mused, "the little woman helped me—baked me a cake with a file in it. We hadn't been married very long at the time, and she wasn't a very good cook. But she went right ahead and did her best."

The ex-jailbird sat silent, brows knitted, pondering deeply.

"You know some of the details of the affair have grown hazy in my mind," he resumed, "and try as I may, I can't recollect them. For instance, I can't remember whether I ate the cake and sawed my way out with the file or ate the file and sawed my way out with the cake!"

◆ ◆ ◆

Having walked home from the office in the evening, the beautiful blonde stenographer was greeted by her mother, who said: "Christine, dear, don't you think you ought to get about 40 winks before you go out on another date tonight?"

"You underestimate me, Mother," said Christine. "I'm sure I got that many winks as I walked across the park on my way home."

◆ ◆ ◆

The average woman isn't much interested in what her husband is saying unless he is talking to some other woman.

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CONVENTION CALENDAR

Sept. 15-16—Virginia Bakers Council; Natural Bridge Hotel, Natural Bridge, Va.; exec.-sec., Harold K. Wilder, 812 Life Insurance Co. of Virginia Bldg., Richmond, Va.

Sept. 16—Joint meeting, District 1, Association of Operative Millers and Cincinnati Section, American Association of Cereal Chemists, Commodore Perry Hotel, Toledo, Ohio.

Sept. 17-19—Southern Bakers Assn., retail and wholesale exposition; Atlanta Municipal Auditorium, Atlanta; sec., E. P. Cline, 760 Henry Grady Bldg., Atlanta 3.

Sept. 24-26—Grain and Feed Dealers National Assn. and Missouri Grain, Feed & Millers Assn., joint convention, Kansas City (Mo.) Municipal Auditorium; headquarters, Grain & Feed Dealers National Assn., Hotel Muehlebach; sec., Don F. Clark, 100 Merchants Exchange Bldg., St. Louis 2; headquarters, Missouri Grain, Feed & Millers Assn., Hotel President; sec., D. A. Meimerhagen, Higginsville, Mo.

Oct. 1-3—Kentucky Master Bakers Assn., Inc.; Seelbach Hotel, Louisville, Ky.; sec., M. J. Fickenscher, 919 Monmouth St., Newport, Ky.

Oct. 6-7—Pennsylvania Millers & Feed Dealers Assn., convention, and Nutrition conference in cooperation with Pennsylvania State College; Hotel Brunswick, Lancaster, Pa.; sec., Jess P. Humpton, 28 E. Orange St., Lancaster.

Oct. 7—Intermountain District, Association of Operative Millers, Salt Lake City, Utah.

Oct. 7—District 6, Association of Operative Millers; Tecumseh, Mich; sec., Clyde F. Davis, 613 LaFayette St., Ionia, Mich.

Oct. 12-14—District 9, Association of Operative Millers, New Washington Hotel, Seattle, Wash., sec., Francis R. King, 904 Miller St., Seattle 2.

Oct. 13-18 — American Bakers Tom Smith, 20 N. Wacker Dr., Chi-Assn; Hotel Sherman, Chicago; sec., cago.

Oct. 20—National Soft Wheat Millers Assn.; King Cotton Hotel, Greensboro, N. C.; sec., Paul M. Marshall, 309 W. Jackson Blvd., Chicago 6, Ill.

Oct. 29-Nov. 2—National Bakers Supply House Assn.; Broadmoor Hotel, Colorado Springs, Colo.; headquarters, 64 East Lake St., Chicago 1.

Nov. 1—Connecticut Bakers Assn., Inc.; Hotel Bond, Hartford; sec., Charles Barr, 584 Campbell Ave., West Haven 16.

Nov. 13-14—New England Bakers Assn.; Statler Hotel, Boston; sec., Robert E. Sullivan, 31 Exeter St., Boston.

Nov. 20-21—Western Grain & Feed Assn.; Hotel Fort Des Moines, Des Moines, Iowa; sec., Mark G. Thornburg, 432 Des Moines Bldg., Des Moines 9.

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Jan. 8-9—Ohio Grain, Mill & Feed Dealers Assn.; Netherland Plaza Hotel, Cincinnati; sec., C. V. Thomas, 44 E. Broad St., Columbus.

Jan. 21-23 — Pennsylvania Bakers Assn., William Penn Hotel, Pittsburgh; sec., Theodore Staub, 5700 N. Broad St., Philadelphia.

Jan. 21-23—Indiana Grain & Feed Dealers Assn.; Hotel Claypool, Indianapolis; sec., Fred R. Sale, 600 Board of Trade Bldg., Indianapolis.

Jan. 23-25 — National Macaroni Manufacturers Assn.; Hotel Flamingo, Miami Beach, Fla.; sec., Robert M. Green, 139 N. Ashland Ave., Palatine, Ill.

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